

# FLOWERS

*Vineyards & Winery*

## CAMP MEETING RIDGE VINEYARD

ESTATE CHARDONNAY

2014

### WINEMAKER NOTES

Brilliant golden hue. Enticing aromas of lemon oil, sweet water and apricot with notes of flint and crushed stone. Layered with broad textures, bright citrus, crème brûlée and the signature Camp Meeting Ridge sea-salt minerality. Precisely balanced with a vibrant acidity carries the palate through to a lingering finish – a vivid expression of our Estate Vineyard.

### 2014 VINTAGE NOTES

2014 was an exceptional growing season along the true Sonoma Coast. The winter was mild in Northern California, yet the extreme coastal regions received significant rainfall in the latter part of winter and early spring. This precipitation fully saturated the soil, and provided enough moisture to support our vineyards through the growing season. Signs of bud break first showed in early March and the onset of flowering commenced the last week of April. Summer was dominated by cool, sunny days with omnipresent fog just offshore. The onset of veraison was fairly widespread by the third week of July, and the continuation of moderate and sunny weather interspersed with cool fog prevailed through the end of the growing season, allowing us to bring in Chardonnay of exceptional depth of flavor and finesse.

### WINEGROWING

Vineyards: Sourced entirely from our organic and biodynamically farmed Camp Meeting Ridge Estate Vineyard. Planted in 1991, these “older” vines are producing our most exciting and interesting Chardonnays to date. Given the extremes of this site, each small block ripens at its own pace. Picked by hand in the foggy frigidness of the night, fruit integrity and temperature were ensured for a whole cluster pressing by sunrise. Blocks 1, 3, 4, and 21-28, planted with Hyde-Old Wente and Dijon 95 clones, were selected for the 2014 blend.

### WINEMAKING

Prior to loading the press, the grapes went through rigorous hand sorting to ensure only the finest grape clusters were accepted. Fruit was gently pressed in a bladder press for over two hours to separate the juice from the phenolic character of the skins. The juice then settled in tank for roughly 24 hours before being transferred into 100% French oak barrels (30% new) for fermentation and aging on original lees. Natural secondary (malolactic) fermentation was allowed to take place until ideal acid balance was achieved.

### TECHNICAL INFORMATION

Alcohol: 13.7%

Total Acidity: 6.3 g/L

pH: 3.47

100% Chardonnay

Cellared in 100% French Oak, 30% new, for 17 months

Bottled: February 2016

