

# FLOWERS

*Vineyards & Winery*

## CAMP MEETING RIDGE VINEYARD

ESTATE PINOT NOIR

2014

### WINEMAKER NOTES

Garnet core. Engaging notes of raspberry, cranberry and orange zest are complemented by baking spices and forest floor with top notes of hibiscus and dried tea leaf. The palate is expressive, blending richness and elegance with a smooth entry, fine grained tannins and flavors of pomegranate and clove. Woven together with tension and verve, the minerality and coastal acidity highlight the long finish.

### 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 Pinot Noir of exceptional depth of flavor and finesse.

### WINEGROWING

Sourced entirely from our organic and biodynamically farmed Camp Meeting Ridge Estate Vineyard. Given the extremes of this site, including elevations of 1,150 to 1,400 feet, each small block ripens at its own pace. Close proximity to the cool Pacific Ocean and well-drained soils allow the Estate to produce Pinot Noir with exceptional complexity, depth, minerality, and natural acidity. Blocks 2, 6, and 13-17, comprised of Calera, Swam, Dijon 115, Wadenswil, and Pommard clones were selected for the 2014 blend.

### WINEMAKING

All fruit (80% de-stemmed, 20% whole-cluster) was hand-picked and rigorously hand sorted prior to going directly into small open-top fermenters. A cold soak at 50 degrees for 8 days prior to native fermentation was performed and followed by an extended average maceration period of 25 days. The cap was kept moist by daily gentle punchdowns by hand. Free-run wine was drained and celled in 100% French oak, 25% new, for 18 months. Unfined and unfiltered before bottling.

### TECHNICAL INFORMATION

Alcohol: 13.0%

Total Acidity: 5.5 g/L

pH: 3.69

100% Pinot Noir

Cellared in 100% French oak, 30% new, for 18 months

Bottled: March 2016

