

FLOWERS

Vineyards & Winery

SONOMA COAST PINOT NOIR 2014

WINEMAKER NOTES

Deep garnet hue. Aromas of wild strawberry, pomegranate, cranberry, savory dried herbs, violet and forest floor lift elegantly from the glass. On the palate, layers of blood orange and hibiscus are framed by fine-grained tannins, coastal minerality and brilliant acidity that culminate in a lengthy finish.

2014 VINTAGE NOTES

It was another mild winter in Northern California, yet the extreme coastal regions received significant rainfall in the latter part of the winter and early spring of 2014. This precipitation fully saturated our estate soils and provided enough moisture to support our vineyards through the growing season. Signs of budbreak first appeared in early March and the onset of flowering around the last week of April. Summer was moderate, 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

The Sonoma Coast's rocky, well-drained terrain and elevated proximity to the cool Pacific Ocean allow us to grow Pinot Noir with fresh, bright red fruit flavors, soft tannins, complex minerality and brilliant acidity. Our Sonoma Coast Pinot Noir is sourced from some of the finest family owned vineyards within the extreme Sonoma Coast appellation including Flowers' Sea View Ridge Estate Vineyard. The grapes are harvested in the early morning hours to ensure the fruit arrives cool and freshly intact.

WINEMAKING

Clusters and individual berries were carefully hand-sorted before they were fully destemmed and allowed to fall uncrushed into the fermenters. After a cold soak of approximately 9 days at 45°F, the loose berries were fermented using native yeasts in small open-top fermenters at moderate temperatures. The wine was left on the skins for an average of 20 days. The must was pressed using a traditional basket press, settled overnight and gravity fed into French oak barrels for cellaring. The wine was aged 11 months on light lees before racking once and blending just before bottling.

TECHNICAL INFORMATION

Alcohol: 13.7%
Total Acidity: 6.0 g/L
pH: 3.63
100% Pinot Noir
Cellared in 100% French Oak, 20% new, for 11 months

