

FLOWERS

Vineyards & Winery

SEA VIEW RIDGE VINEYARD

ESTATE PINOT NOIR

2014

WINEMAKER NOTES

Deep garnet core. This wine is deceptively elegant and complex with aromas of rhubarb, Bing cherry, pomegranate and blood orange mingling with talc, white pepper and redwood spice. On the palate are darker berry fruits with orange zest and savory notes. Well-integrated silky tannins and brilliant acidity, this wine unfolds in the glass with layers and nuance.

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 Sea View Ridge Estate Vineyard. Give the extremes of this site, including elevations of 1,400 to 1,875 feet, each small block ripens at its own pace. The soils on the ridgetops are shallow and rocky with a mix of volcanic soils in the lower blocks and broken sandstone and shale higher up which naturally restrains yields. Blocks 2, 7, 9, 15, 17, and 21 thru 29 – consisting of Dijon 777, Pommard, Calera and Swan clones – formed the primary source for the final blend. Planted in 1998, these older vines produce fruit with layers of complexity and wines with exceptional natural acidity.

WINEMAKING

All fruit (90% de-stemmed, 10% 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 9 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, 35% new, for 18 months. Unfined and unfiltered before bottling.

TECHNICAL INFORMATION

Alcohol: 13.5%

Total Acidity: 5.4 g/L

pH: 3.75

100% Pinot Noir

Celled in 100% French oak, 25% new, for 18 months

Bottled: March 2016

