

FLOWERS

Vineyards & Winery

SONOMA COAST

CHARDONNAY

2015

WINEMAKER NOTES

This Chardonnay is a wine of distinction, with bright aromas of Meyer lemon peel and orange blossom framed by an herbal note of spearmint and hints of wet stone and shortbread. The elegant, balanced palate is driven by citrus and stone fruit that carry over onto a long finish marked with the distinctive acidity of the Sonoma Coast.

2015 VINTAGE NOTES

The 2015 growing season opened with budbreak in early March, followed by the onset of flowering the first week of May. Unseasonably cool weather during flowering contributed to the development of small clusters with small, intense berries. Summer brought warm temperatures which were ideal for ripening, and dry conditions throughout the growing season—one of the driest on record—gave us an early harvest in select vineyards. Chardonnay from this vintage shows concentrated fruit expression, with intense aromas and flavors balanced by remarkable acidity.

WINEGROWING

The dramatic landscape of the Sonoma Coast, with its steep hillsides and windswept foothills, gives us a diverse profile of well-draining soils, while direct proximity to the Pacific Ocean results in a long, cool growing season. These extreme coastal conditions allow us to produce a layered Chardonnay with bright fruit focus, complex minerality and crystalline acidity. Our Sonoma Coast Chardonnay is sourced from a small selection of family-owned sites, including our estate Camp Meeting Ridge Vineyard.

WINEMAKING

Grapes were harvested in the early morning hours to ensure the fruit arrived at the winery at cool temperatures. We pressed the grapes as whole clusters and allowed the juice to settle for 24 hours before a gentle gravity transfer to small stainless steel tanks and French Oak barrels. After 100% native yeast fermentation, the wine continued to mature in-barrels: 18% new, 17% 1-2 years old, and 65% neutral to allow the true expression of the vintage and varietal to stand out.

TECHNICAL INFORMATION

Varietal: 100% Chardonnay

Alcohol: 13.4%

Total Acidity: 6.2 g/L

pH: 3.45

Aging: 10 months

Stainless steel (20%) and French Oak barrels (80%) with 18% new

