

FLOWERS

Vineyards & Winery

SONOMA COAST

ROSÉ OF PINOT NOIR

2017

WINEMAKER NOTES

This Rosé is elegant and distinct, with aromas of rose petals and subtle hints of strawberry and grapefruit. Bursts of fresh orange and lemon zest colorfully drive the palate and are delicately balanced with flavors of orange marmalade. A silky entrance on the palate coupled with fresh and uplifting acidity leaves you with our signature coastal expressiveness.

VINTAGE

The 2017 growing season began with sustained rainfall throughout January and February, replenishing soil nutrients and resulting in healthy, vigorous vines. In total our vineyards saw 80" of rain, a welcomed sight after five years of prolonged drought. Steady weather led to budbreak in mid-March, a return to normalcy compared to prior years. A summer of gradual warmth indicated a textbook growing season until July, when we experienced a period of sustained warmth. August delivered much-needed cooler weather, allowing the clusters to develop complex flavors while maintaining their signature acidity. Unpredictable spells of extreme heat throughout September created challenges for many vineyards, however our dry-farmed vines were perfectly suited to thrive in the conditions. Cooling marine air arrived just in time to bring our vineyards to ideal harvesting conditions as our 2017 growing season came to an end.

WINEGROWING

The Sonoma Coast's rocky, well drained terrain and elevated proximity to the cool Pacific Ocean allow us to grow Pinot Noir grapes with fresh, bright red fruit aromas, complex minerality, and coastal acidity. Specific clones were selected for added aromatic complexity. The fruit for our 2017 Sonoma Coast Rosé was sourced from some of the finest family-owned vineyards within the extreme Sonoma Coast appellation including the Flowers' Sea View Ridge estate vineyard.

WINEMAKING

The grapes were gently hand sorted before being loaded whole cluster into the press, where a gentle crémant press cycle extracted juice that was brilliantly light in color, fresh in its acidity, and marked by red berry and delicate rose petal aromas. The juice was drained via gravity into a small stainless steel tank for a night of settling before being transferred to a combination of stainless steel and neutral French oak barrels. The wine was fermented by naturally occurring yeast, and malolactic fermentation was stopped before completion to maintain the desired level of acidity.

TECHNICAL INFORMATION

Varietal:	100% Pinot Noir
Aging:	Stainless steel and neutral French Oak barrels
Alcohol:	13.0%
Total Acidity:	6.6 g/L
pH:	3.33

