

# FLOWERS

*Vineyards & Winery*

## CAMP MEETING RIDGE VINEYARD

ESTATE CHARDONNAY

2015

### WINEMAKER NOTES

Deep straw hue. Aromas of Meyer lemon, honeysuckle, and wet stone lead the way to subtle hints of gingerbread. The textured palate is forthcoming with juicy citrus flavors that beautifully intertwine with the crisp acidity and a touch of sea salt that is distinctly unique to Camp Meeting Ridge. The bright acidity with focused intention lingers in your mouth.

### 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

Sourced entirely from our organic and biodynamically farmed Camp Meeting Ridge Vineyard. Planted in 1991, these “older” vines are producing our most exciting and interesting Chardonnays to date. Given the extremes of this site, each small block ripens at its own pace. Picked by hand in the foggy frigidness of the early morning, fruit integrity and temperature were ensured for a whole cluster pressing by sunrise. Blocks 1, 3, 4, 5 and 21-29, planted with Hyde-Old Wente and Dijon 95 clones, were selected for the 2015 blend.

### WINEMAKING

Prior to loading the press, the grapes went through rigorous hand sorting to ensure only the finest grape clusters were accepted. Fruit was gently pressed in a bladder press. The juice settled in tank for roughly 24 hours before being transferred into 100% French oak barrels (30% new) for fermentation and aging on original lees. The 2015 vintage provided ideal chemistry, allowing this wine to undergo complete natural secondary (malolactic) fermentation.

### TECHNICAL INFORMATION

Alcohol: 13.9%

Total Acidity: 6.0 g/L

pH: 3.55

Cellared: 100% French Oak, 30% new, for 14 months

Bottled: December 2016

