

FLOWERS

Vineyards & Winery

CAMP MEETING RIDGE VINEYARD

ESTATE PINOT NOIR

2015

WINEMAKER NOTES

Deep garnet core. An alluring perfumed nose with classic Camp Meeting Ridge aromas of pomegranate, black cherry, hibiscus and blood orange are complemented by forest floor, Allspice and dried tea leaf. The palate is expressive with flavors of cassis, blending richness and elegance with a smooth entry, fine grained tannins and a touch of salinity. Woven together with tension and verve, the minerality and coastal acidity highlight the long finish.

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. Pinot Noir 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. Given the extremes of this site, including elevations of 1,150 to 1,400 feet, each small block ripens at its own pace. Close proximity to the cool Pacific Ocean and well-drained soils allow the estate to produce Pinot Noir with exceptional complexity, depth, minerality, and natural acidity. Blocks 2, 6, 11-17 and 27 comprised of Dijon 115, Calera, Swan, 777, Wadenswil, and Pommard clones were selected for the 2015 blend.

WINEMAKING

All fruit (80% de-stemmed, 20% 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 8 days prior to native fermentation was performed and followed by an average maceration period of 25 days. The cap was kept moist by daily gentle punchdowns. Free-run wine was drained and cellared in 100% French oak, 30% new, for 18 months. Unfined and unfiltered before bottling.

TECHNICAL INFORMATION

Alcohol: 13.5%

Total Acidity: 5.5 g/L

pH: 3.69

Fermentation: 20% Whole Cluster

Cellared: 100% French oak, 30% new, for 18 months

Bottled: February 2016

