

FLOWERS

Vineyards & Winery

SEA VIEW RIDGE VINEYARD

ESTATE PINOT MEUNIER

2015

WINEMAKER NOTES:

The 2015 Block 19 Pinot Meunier beautifully captures the unique profile of this varietal and the elegance of our Sea View Ridge Estate vineyard. The nose opens up with aromas of ripe cherry, plum and sandalwood – perfectly balancing its savory backbone of clove, anise and pine. With such complex aromatics and elegant flavors, this unique block selection is sure to be thought-provoking and irresistible.

VINTAGE NOTES:

The 2015 growing season opened with bud break 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.

WINEGROWING NOTES:

Sourced entirely from our organic and biodynamically farmed Sea View Ridge 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. This Pinot Meunier was sourced exclusively from Block 19, where the slope is so steep that the vines are terraced and soils are shallow, rocky and heavily influenced by volcanic intrusions and high iron content. Planted in 1998, these Pinot Meunier vines produce fruit with layers of complexity and wines with exceptional concentration and natural acidity.

WINEMAKING NOTES:

All fruit was hand-picked and fed by gravity into a neutral wood tank for a cold soak at 50 degrees for 6 days prior to native fermentation. The wine underwent manual punch-downs twice a day and was left in contact with the skins for 18 days of total tank time. The finished wine was pressed on the skins using a modern basket press and transferred directly to barrel. Cellared in 100% French oak, 25% new, for 16 months. Unfined and unfiltered before bottling.

TECHNICAL INFORMATION:

Varietal:	100% Pinot Meunier
Aging:	100% French Oak, 25% new, for 16 months
Alcohol:	13.5%
Fermentation:	30% whole cluster
Total Acidity:	5.6 g/L
pH:	3.55

