

FLOWERS

Vineyards & Winery

CAMP MEETING RIDGE

CHARDONNAY

2016

WINEMAKER NOTES:

The 2016 Camp Meeting Ridge Chardonnay expresses all the hallmarks of this rugged, coastal vineyard. The nose opens up with aromas of chamomile flowers while Asian pear, white peach and citrus fruits are delicately complimented by hints of wet stone and coastal minerality. The understated oak presence plays beautifully on the palate with our vivid, refreshing acidity and long fruit finish.

VINTAGE NOTES:

The 2016 growing season was a welcomed one for the Flowers team when compared to the turbulent year prior. Much needed winter rains came in December and January which broke the dry cycle from the last four years, filling ponds and replenishing nutrients in our soils. Temperatures were cool enough on the estate to postpone bud break to the beginning of March; still early but not compared to prior years. A warm spring hinted at the potential of an accelerated growing season, providing fully developed clusters. Mild summer temperatures resulted in even ripening, and the balanced presence of coastal fog brought the phenolic chemistry of the fruit to optimal harvest levels during late August.

WINEGROWING NOTES:

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. Hyde-Old Wente and Dijon 95 clones, were selected for the 2016 blend.

WINEMAKING NOTES:

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 (20% new) for fermentation and aging on original lees. After 12 months in barrel the wine was transferred to stainless steel tanks for 3 months prior to bottling. The 2016 vintage provided ideal chemistry, allowing this wine to undergo complete natural secondary (malolactic) fermentation.

TECHNICAL INFORMATION:

Varietal:	100% Chardonnay
Aging:	100% French Oak, 20% new, for 12 months
Alcohol:	13.0%
Total Acidity:	6.0 g/L
pH:	3.45

