

FLOWERS

Vineyards & Winery

2016 SEA VIEW RIDGE PINOT NOIR

At the heart of our winegrowing philosophy is our belief that wines should express their areas of origin. Sea View Ridge estate is defined by extreme elevation, mineral-rich soil and cooling coastal influences. This terroir creates wines of uncompromising quality, distinction and elegance.



TASTING NOTES

The 2016 Sea View Ridge Pinot Noir boasts a dark ruby hue. On the palate, intense cranberry and ripe Bing cherry are complemented by bay leaf and sweet oak spices of cinnamon and graham cracker. It's powerfully juicy, with a long supple finish, hinting of coastal salinity. Its beautiful, fruit-driven characteristics perfectly capture the elegance of our Sea View Ridge Estate Vineyard.

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 organically farmed Sea View Ridge Vineyard planted in 1998, these older vines produce fruit with layers of complexity and wines with exceptional natural acidity. Given 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.

WINEMAKING NOTES

All fruit (95% de-stemmed, 5% 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 5 days prior to native fermentation was performed and followed by an average maceration period of 17 days. The cap was kept moist by daily gentle punchdowns. Free-run wine was drained and cellared in 100% French oak, 25% new, for 15 months and filtered prior to bottling.

TECHNICAL INFORMATION

Aging: 100% French oak, 25% new for 15 months

Alcohol: 13.5%

