

# 2016 SONOMA COAST CHARDONNAY

Every Flowers wine is made to express the land where it was farmed. Our coastal proximity and high-elevation vineyards give our wine its distinct minerality and fresh natural acidity. Farmed sustainably, fermented with 100% native yeast, and crafted with minimal intervention in the cellar, Flowers Chardonnay is a pure expression of the rugged and extreme Sonoma Coast.



## TRUE TERROIR

At Flowers, our wines express the unique land we farm.

Each bottle captures the coastal air, rocky soil,
vibrant cover crop and beautiful fresh flavors of our vineyards.

# BALANCED. ELEGANT. EXPRESSIVE. WINES THAT TELL THE STORY OF PLACE.

#### TASTING NOTES

Aromas of lemon verbena, honeysuckle and lychee.

Flavors of honeydew, lemon curd and wet stone balanced by fine tannins.

Crisp finish with a hint of white pepper and distinctive coastal minerality.

#### VINTAGE NOTES

The 2016 growing season was a welcomed respite from the years prior. Winter rains replenished soil nutrients while a warm spring and mild summer resulted in even ripening. Coastal fog presence brought fruit to optimal chemistry levels before our September harvest.

#### **SOURCING**

Sourced from a small selection of family-owned vineyards on the Sonoma Coast as well as our Camp Meeting Ridge estate.

Each vineyard is carefully chosen for its farming practices, coastal influence, and fruit standards.

# **FERMENTATION**

100% native yeast

## AGING

80% French Oak (20% new for 12 months) 20% Stainless steel

# TECHNICAL INFORMATION

Varietal: 100% Chardonnay • Alcohol: 13.5% Total Acidity: 6.2 g/L • pH: 3.52



"The 2016 Chardonnay Sonoma Coast offers up subtle lemongrass, grapefruit and nectarine notes with touches of chalk dust and fresh ginger. Medium-bodied with well-played freshness accenting the creamy texture and quiet intensity of stone fruit flavors, it delivers a long, minerally finish."

Robert Parker's Wine Advocate

POINTS
Robert Parker's
Wine Advances