

# FLOWERS

*Vineyards & Winery*

## SONOMA COAST

ROSÉ OF PINOT NOIR

2016

### WINEMAKER NOTES

Elegant salmon hue with lifting aromas of strawberry, raspberry, starfruit, rose petal and talc. These layered aromatics highlight the complex palate, driven by orange marmalade countered with a tension of fresh citrus peels precisely balanced by the signature of coastal minerality and defined salinity. Serve chilled.

### 2016 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 rosé fruit to optimal harvest levels during mid-August.

### WINEGROWING

The Sonoma Coast's rocky, well drained terrain and elevated proximity to the cool Pacific Ocean allow us to grow Pinot Noir with fresh, bright red fruit aromas, complex minerality, and bright acidity. Specific clones were selected for added aromatic complexity. The fruit for our 2016 Sonoma Coast Rosé was sourced from some of the finest family-owned vineyards within the extreme Sonoma Coast appellation including the Flowers' Sea View Ridge estate vineyard.

### WINEMAKING

The grapes were gently hand sorted before being loaded whole cluster into the press, where a gentle crémant press cycle extracted juice that was brilliantly light in color, fresh in its acidity, and marked by red berry and delicate rose petal aromas. The juice was drained via gravity into a small stainless steel tank for a night of settling before being transferred to a combination of stainless steel and neutral French oak barrels. The wine was fermented by naturally occurring yeast, and malolactic fermentation was stopped before completion to maintain the desired level of acidity.

### TECHNICAL INFORMATION

Varietal:	100% Pinot Noir
Clones:	828, 115, Calera, UCD 23
Alcohol:	12.5%
Total Acidity:	6.8 g/L
pH:	3.34
Bottled:	Late January 2017

