

FLOWERS

Vineyards & Winery

2017 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 acidity. Farmed sustainably, fermented with native yeast and crafted with minimal intervention in the cellar, Flowers Chardonnay is a pure expression of the rugged and extreme Sonoma Coast.



TASTING NOTES

Vibrant aromas of honeysuckle and citrus blossom are balanced with rich flavors of Meyer lemon, pear, lemon custard and wet stone. Subtle oak notes of sugar cookie and vanilla round out a rich mouthfeel with a long, full finish.

VINTAGE NOTES

The 2017 growing season began with sustained and intense rainfall. Prolonged heat in July was followed by much-needed cooler weather in August allowing for complex flavor development. Strong heat in September brought challenges, but our dry-farmed vines were able to thrive in the warm conditions. Cool marine air arrived just in time for harvest, a welcome respite for a challenging season.

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

100% French Oak (18% new) for 11 months.
Aged for 3 months on lees in stainless steel tanks prior to bottling.

TECHNICAL INFORMATION

Varietal: 100% Chardonnay
Alcohol: 13.5%

94
POINTS

"Aromas of sliced apples, lemon curd and hints of pineapple... Layered and beautiful. Lovely tannic tension. Flavorful finish. Savory."

— James Suckling
JAMESUCKLING.COM

94
POINTS

"...inviting in jasmine and orange-blossom aromas, with a tension of energy and focus in its well-integrated acidity. The oak is behaved and quietly complementary, boosting the hints of nutmeg and gingerbread."

— Virginie Boone
WINE ENTHUSIAST

