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 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.



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 growing 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% pH: 3.58



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.



"Aromas of sliced apples, lemon curd and hints of pineapple. Full-bodied with peach and pineapple flavors. Layered and beautiful. Lovely tannic tension. Flavorful finish. Savory."

- JamesSuckling.com



Where others grow grapes, WE GROW FLOWERS.