

FLOWERS

Vineyards & Winery

2017 SONOMA COAST ROSÉ

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 Rose is a pure expression of the rugged and extreme Sonoma Coast.



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

TASTING NOTES

Aromas of rose petals, strawberry and fresh grapefruit.
Flavors of orange and lemon zest, balanced with orange marmalade.
A silky entrance on the palate is finished with fresh, uplifting acidity

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. Extreme heat in September brought challenges, but our dry-farmed vines were able to thrive in the harsh 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 Sea View Ridge estate. Each vineyard is carefully chosen for its farming practices, coastal influence, and fruit standards.

FERMENTATION

100% native yeast

AGING

Stainless steel and neutral French Oak

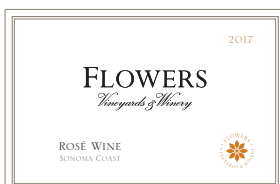
TECHNICAL INFORMATION

Varietal: 100% Pinot Noir • Alcohol: 13.0%

Total Acidity: 6.6 g/L • pH: 3.33

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.



Where others grow grapes,
WE GROW FLOWERS.