2018 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.



TASTING NOTES

Elegant and distinct with aromas of strawberry, grapefruit and subtle hints of mint. Bursts of fresh citrus colorfully drive the palate and are delicately balanced with flavors of nectarine and stone fruit. A silky entrance coupled with fresh and uplifting acidity leaves you with our signature coastal expressiveness.

VINTAGE NOTES

With mild temperatures leading to a long growing season and a surprise-free harvest, the 2018 vintage can only be described as idyllic. Alternating spells of cool and warm weather during bloom led to varying berry sizes, perfect for developing complexity in Pinot Noir. Morning fog, afternoon sunshine and a lack of heat spikes throughout the summer allowed for a long ripening period that developed fruit with excellent natural acidity and beautiful flavors.

SOURCING

Sourced from a small selection of family-owned coastal vineyards as well as our Sea View Ridge estate. All grapes are farmed specifically for Flowers Rosé, allowing us to pick at optimal ripeness for a fresh, vibrant wine.

FERMENTATION

100% native yeast

AGING 100% Stainless steel

TECHNICAL INFORMATION Varietal: 100% Pinot Noir • Alcohol: 12.5% Total Acidity: 7.5 g/L • pH: 3.3



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.