

FLOWERS

Vineyards & Winery

2018 CAMP MEETING RIDGE PINOT NOIR

Aromas of blackberry and dark cherry are framed with a coastal lift of redwood bark and hints of aniseed. The palate is enticing with juicy red fruits laced with blood orange, the tannins reminiscent of black tea, and subtle baking spices lead to a persistent yet lush finish.



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 the wine. 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.

WINEGROWING NOTES

Sourced entirely from our organically farmed Camp Meeting Ridge Estate Vineyard. Given the extremes of this site, including elevations of 1,150 to 1,400 feet, each small block ripens at its own pace. Close proximity to the cool Pacific Ocean and well-drained soils allow the estate to produce Pinot Noir with exceptional complexity, depth, minerality and natural acidity. Clonal selections of Swan, Dijon 115 and 777, and Calera were selected for the 2018 blend.

WINEMAKING NOTES

All fruit (98% de-stemmed, 2% whole-cluster) was hand-picked and rigorously hand-sorted prior to going directly into small open-top fermenters. A cold soak at 50 degrees for 8 days prior to native fermentation was performed and followed by an average maceration period of 25 days. The cap was kept moist by daily gentle punchdowns. Free-run wine was drained and cellared in 100% French oak, 27% new, for 15 months and filtered prior to bottling.

TECHNICAL INFORMATION

Varietal: 100% Pinot Noir

Aging: 100% French Oak, 27% new, for 15 months

Alcohol: 13.5%

pH: 3.7

