

FLOWERS

Vineyards & Winery

CAMP MEETING RIDGE *Estate Bottled* CHARDONNAY 2021



TASTING NOTES — MEMORABLY BALANCED BETWEEN GRAVITAS AND GRACE, WITH BRIGHT ACIDITY BELYING RICH TEXTURES AND GALVANIZING THE PALATE WITH DYNAMIC TENSION. FOLLOWING A FRESH SEASIDE BREEZE, CRUSHED-ROCK MINERALITY AND PRESERVED LEMON EMERGE, LIFTED WITH SWEET, PUNGENT HERB AROMAS—MINT, WILD FENNEL, AND WARM, DRY GRASSES. SATISFYING WEIGHT CARRIES ACROSS THE PALATE, WITH AN ARRAY OF CITRUS GIVING WAY TO HINTS OF WHITE STONE FRUIT AND THE SWEET-BITTER BALANCE OF LEMON CONFIT.

Vineyard:

Sourced entirely from our Camp Meeting Ridge Vineyard, organically farmed on a precipitous coastal ridgeline separated from the Pacific Ocean only by a dense wall of evergreen forest. Given the extremes of the site—elevations ranging from 1,150 to 1,400 feet and intricate microclimates—each small block ripens at its own pace, and we hand-pick individually. The site’s unique combination of cool sea breezes through the forest, intense sunlight above the fog line, and a panoply of well-drained, rocky soils yields vibrant wines with pure fruit flavors, deep textures, and a beguiling savory character.

Vintage Notes:

The winter of 2021 at Camp Meeting Ridge was marked by extremely low rainfall, cueing up a season of low yields and small berries with a high ratio of skin to juice. Temperatures fluctuated drastically, sending mixed signals to the vines as they underwent bud break,

flowering, and fruit set. That, combined with low soil moisture, slowed canopy growth. Through summer, as canopies caught up and clusters moved toward veraison, temperatures followed a mild arc, supporting slow, even flavor and phenolic development while keeping acid levels high and bright. In the end, we had the luxury of timing our pick for optimum balance.

Winemaking:

- Harvest Dates: September 3-13, 2021
- Fermentation: 100% native yeast in 500L puncheons
- Aging: 100% French oak (25% new), 500L puncheons; native malolactic
- Cooperages: Tonellerie Damy and Tonellerie Billon
- Bottling Date: July 12, 2022

Technical Information:

- Varietal: 100% Chardonnay
- Alcohol: 13.5%
- Total Acidity: 6.8 g/L
- pH: 3.38