

FLOWERS

Vineyards & Winery

SEA VIEW RIDGE

Estate Bottled

PINOT NOIR

2021



TASTING NOTES — PUNGENT, COASTAL AROMAS PIN THE SOURCE OF THIS PINOT NOIR—HIGH-ELEVATION RIDGES JUXTAPOSED TO THE MOSSY, ROCKY SHORELINE OF THE PACIFIC OCEAN. BRIGHT, SALTY NOTES ON THE NOSE CONJURE A FRESH SEA BREEZE, WHILE COOL LOAM AND THE SCENT OF WILD BOTANICALS EMBODY THE EVERGREEN FOREST NEARBY. RED CHERRY AND VIVID WILD STRAWBERRY POP ON A SINGULARLY EXPRESSIVE PALATE, FILLING THE MOUTH WITH FIRM BUT FINE TEXTURES. A DISTINCT VEIN OF IRON-RICH MINERALITY UNSPOOLS UNDER INTRIGUING LAYERS OF ORANGE PEEL AND BERGAMOT TEA, ALL COMING TOGETHER IN A VIBRANT, LINGERING FINISH.

Vineyard:

Sourced entirely from our organically farmed Sea View Ridge vineyard. On a remote, coastal ridge edged by dense evergreen forests, this site sits at 1,400 to 1,800 feet above the Pacific Ocean with sightlines down the rocky coast for miles. Powerful natural elements—piercing sunlight above the fog line; winds whipping off briny tidepools below; and shallow, rocky soils—combine to produce intensely aromatic, bright, and concentrated wines. With generous skin in relation to juice, berries yield firm, mountain-inflected tannins, tempered into elegant, fine-grained textures by fractured red rock soils. Coast and forest, cool and earthy at once, shape the character of Sea View Ridge Pinot Noir.

Vintage Notes:

The winter of 2021 at Sea View 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 1-11, 2021
- Fermentation: 100% native yeast in open-top tanks, with a mix of pumpovers and punchdowns
- Aging: 100% French oak (25% new), 228L barrels, 500L puncheons, and 1000L casks; native malolactic
- Cooperage: TN Coopers and Tonnellerie François Frères
- Bottling Date: July 27, 2022

Technical Information:

- Varietal: 100% Pinot Noir
- Alcohol: 13.5%
- Total Acidity: 5.7 g/L
- pH: 3.65