

FLOWERS

Vineyards & Winery

SEA VIEW RIDGE VINEYARD

ESTATE PINOT MEUNIER

2016

WINEMAKER NOTES:

The 2016 Block 19 Pinot Meunier beautifully captures the unique profile of this varietal and the elegance of our Sea View Ridge Estate Vineyard. The nose displays untamed aromas of brambly red roses, wild blueberries, ripe strawberries, with subtle hints of bacon fat and green peppercorn. These bright fruits are grounded by earthly, fresh soil notes that mingle with bay leaf, tarragon, tarry notes and Christmas spices.

VINTAGE NOTES:

The 2016 growing season was a welcomed one for the Flowers team when compared to the turbulent year prior. Much needed winter rains came in December and January which broke the dry cycle from the last four years, filling ponds and replenishing nutrients in our soils. Temperatures were cool enough on the estate to postpone bud break to the beginning of March; still early but not compared to prior years. A warm spring hinted at the potential of an accelerated growing season, providing fully developed clusters. Mild temperatures resulted in even ripening, and the balanced presence of coastal fog brought the phenolic chemistry of the fruit to optimal harvest levels during late August.

WINEGROWING NOTES:

Sourced entirely from our organically farmed Sea View Ridge Vineyard. Given the extremes of this site, including elevations of 1,400 to 1,875 feet, each small block ripens at its own pace. The soils on the ridge tops are shallow and rocky with a mix of volcanic soils in the lower blocks and broken sandstone and shale higher up which naturally

restrains yields. This Pinot Meunier was sourced exclusively from Block 19, where the slope is so steep that the vines are terraced and soils are shallow, rocky and heavily influenced by volcanic intrusions and high iron content. Planted in 1998, these Pinot Meunier vines produce fruit with layers of complexity and wines with exceptional concentration and natural acidity.

WINEMAKING NOTES:

All fruit was hand-picked and fed by gravity into a neutral wood tank for a cold soak at 50 degrees for 6 days prior to native fermentation. The wine underwent manual punch-downs twice a day and was left in contact with the skins for 18 days of total tank time. The finished wine was pressed on the skins using a modern basket press and transferred directly to barrel. Cellared in 100% French oak, 25% new, for 16 months. Unfined and unfiltered before bottling.

TECHNICAL INFORMATION:

Varietal:	100% Pinot Meunier
Aging:	100% French Oak, 25% new, for 16 months
Alcohol:	13.5%
Fermentation:	30% whole cluster
Total Acidity:	5.6 g/L
pH:	3.55

