

FLOWERS

Vineyards & Winery

2014 SEA VIEW RIDGE PINOT NOIR

The 2014 Sea View Ridge Pinot Noir is expressive and distinct. Nuanced raspberry, rhubarb, pomegranate and sweet oak spice flavors blend in nicely with redwood forest notes. Its persistent and lively acidity along with graphite notes result in a linear and focused wine through to the finish. This Pinot Noir is a true example of the refined and elegant fruit we are able to grow in our Sea View Ridge Estate Vineyard.



VINTAGE NOTES

2014 was an exceptional vintage along the Sonoma Coast. The winter was mild in Northern California, yet the extreme coastal regions received significant rainfall in the latter part of the winter and early spring. This precipitation fully saturated the soil, and provided enough moisture to support our vineyards through the growing season. Signs of bud break first showed in early March and the onset of flowering commenced the last week of April. Summer was dominated by cool, sunny days with omnipresent fog just offshore. Moderate and sunny weather interspersed with cool fog prevailed through the end of the growing season, allowing us to bring in Pinot Noir of exceptional depth of flavor and finesse.

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. Clonal selections of 2A, Swan, Calera, and 777 formed the primary source for the final blend. Planted in 1998, these older vines produce fruit with layers of complexity and wines with exceptional natural acidity.

WINEMAKING NOTES

All fruit (90% de-stemmed, 10% 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, 35% new, for 18 months. Unfined and unfiltered before bottling.

