

FLOWERS

Vineyards & Winery

2017 CAMP MEETING RIDGE CHARDONNAY

The 2017 Camp Meeting Ridge Chardonnay expresses all the hallmarks of this rugged, coastal vineyard. The nose opens up with aromas of lively lemon and tangerine citrus fruits and chamomile, with baking spices and graham cracker on the nose. Lively textures that tug between creaminess and acidity help elevate the fruit flavors with a long finish showcasing notes of wet stone, sea salt and sugar cookie.



VINTAGE NOTES

The 2017 growing season began with sustained and intense rainfall. Prolonged heat in July was followed by much-needed cooler weather in August allowing for complex flavor development. With strong heat in September, Mother Nature brought challenges, but our estate vines acted with resilience and poise throughout the hot conditions. Cool marine air arrived just in time for harvest, a welcome respite for a challenging growing season. The result of the 2017 vintage is wonderfully expressive, estate-focused wines that convey a vivid sense of time and place. Warmer temperatures in 2017 translated to a beautiful intensity of fruit and a supple, evolved texture. Already enticing in the glass, the wines will grow even more alluring as they age.

WINEGROWING NOTES

Sourced entirely from our organically farmed Camp Meeting Ridge Vineyard. Planted in 1991, these “older” vines are producing our most exciting and interesting Chardonnays to date. Given the extremes of this site, each small block ripens at its own pace. Picked by hand in the foggy frigidness of the early morning, fruit integrity and temperature were ensured for a whole cluster pressing by sunrise. Hyde-Old Wente and Dijon 95 clones were selected for the 2017 blend.

WINEMAKING NOTES

Prior to loading the press, the grapes went through rigorous hand sorting to ensure only the finest grape clusters were accepted. Fruit was gently pressed in a bladder press. The juice settled in tank for roughly 24 hours before being transferred into 100% French oak barrels (20% new) for fermentation and aging on original lees. After 12 months in barrel the wine was transferred to stainless steel tanks for 3 months prior to bottling. The 2017 vintage provided ideal chemistry, allowing this wine to undergo complete natural secondary (malolactic) fermentation.

