

# FLOWERS

*Vineyards & Winery*

2017

## CAMP MEETING RIDGE PINOT NOIR

With power, elegance and structure, the 2017 Camp Meeting Ridge Pinot Noir is a perfect expression of the far west Sonoma Coast. Aromas of plum, raspberry, bergamot and hibiscus mingle with forest floor and sea breeze aromas. The palate is firmly structured with red fruits, black tea and mineral notes with bright acidity and a long, savory finish.



### 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 heat 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 Estate Vineyard. Given the extremes of this site, including elevations of 1,150 to 1,400 feet, each small block ripens at its own pace. Close proximity to the cool Pacific Ocean and well-drained soils allow the estate to produce Pinot Noir with exceptional complexity, depth, minerality and natural acidity. Clonal selections of Swan, Dijon 115 and 777, and Calera were selected for the 2017 blend.

### WINEMAKING NOTES

All fruit (95% de-stemmed, 5% 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, 30% new, for 15 months and filtered prior to bottling.

### TECHNICAL INFORMATION

Varietal: 100% Pinot Noir  
Aging: 100% French Oak, 30% new, for 15 months  
Alcohol: 13.5%  
Fermentation: 5% whole cluster  
Total Acidity: 5.7 g/L  
pH: 3.5

