

# FLOWERS

*Vineyards & Winery*

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## 2018 CAMP MEETING RIDGE CHARDONNAY

Vibrant aromas of lemon peel and orange blossom highlight the season maintaining the focus on fruit purity of the 2018 Camp Meeting Ridge Chardonnay. The palate is rich, full-bodied yet elegant with beautiful hints of fresh lemon, orange blossom and dried lemon peel. A mineral character and crushed stones complete the mouthfeel of this wine and its long persistent finish..

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### VINTAGE NOTES

With mild temperatures leading to a long growing season and a surprise-free harvest, the 2018 vintage can only be described as idyllic. Alternating spells of cool and warm weather during bloom led to varying berry sizes, perfect for developing complexity in the wine. Morning fog, afternoon sunshine and a lack of heat spikes throughout the summer allowed for a long ripening period that developed fruit with excellent natural acidity and beautiful flavors.

### 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 2018 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 (29% new) for fermentation and aging on original lees. After 13 months in barrel the wine was transferred to stainless steel tanks for 3 months prior to bottling.

