

# FLOWERS

*Vineyards & Winery*

SONOMA COAST

ROSÉ

2023



**TASTING NOTES** — THIS DELICATELY HUED ROSÉ EMBODIES TRUE COASTAL CHARACTER WITH ITS FRESHNESS, VIBRANCY AND MARINE MINERALITY. LIFTED AROMAS OF WILD STRAWBERRY AND ROSE PETAL GIVE WAY TO A TRIO OF FRESH, SWEET AND CANDIED RUBY GRAPEFRUIT, UNDERSCORED WITH A LAYER OF WET STONE MINERALITY. A WELCOMING AND SUPPLE ENTRY REVEALS HALLMARK FLAVORS OF RED GRAPEFRUIT AND A HINT OF VINE-RIPENED WATERMELON WHICH ECHO THE WINE'S CHARMINGLY COMPLEX AROMATICS. THE PALATE IS TAUT, NEATLY FRAMING A LATTICEWORK OF TEXTURE AND ACIDITY THAT SUPPORTS A PERSISTENT AND MOUTH-WATERING FINISH.

**Vineyards:**

Our Sonoma Coast Rosé of Pinot Noir is sourced from our organically farmed estate vineyard, Sea View Ridge, as well as several family-owned vineyards that share our farming philosophy and commitment to highlighting the purity of these coastal sites. This wine reflects the unique characteristics of our estates: coastal influence, topography, and distinctive soils.

**Winemaking:**

- Fermentation: Whole cluster press, native fermentation
- Aging: 90% stainless steel, 10% neutral French oak

**Technical Information:**

- Varietal: 100% Pinot Noir
- Appellation: Sonoma Coast
- Alcohol: 13.0%
- Total Acidity: 7.5 g/L
- pH: 3.25