

# FLOWERS

*Vineyards & Winery*

SEA VIEW RIDGE

*Estate Bottled*

PINOT NOIR 2022



**TASTING NOTES** — DRAMATIC GEOLOGY, EXTREME COASTAL CLIMATE, AND A WILD RIDGELINE ENVIRONMENT CONVERGE IN THIS PINOT NOIR. WARM TREETOP BOTANICALS, REDOLENT OF OAK AND MADRONE BARK, MINGLE WITH WILD FENNEL, SAVORY SPICE, AND A GENTLE SALINITY ON THE NOSE. THESE AROMAS RADIATE OUT TO A VIBRANT PALATE, WHERE TANNIN BUILDS ON TANNIN, DRAWING BRIGHT ENERGY TO THE TOP OF THE PALATE. AN ETHEREAL VEIL OF TART RED CHERRY AND ALPINE STRAWBERRY SPRITZED WITH BLOOD ORANGE WRAPS THE FINELY KNIT STRUCTURE, WITH MOUNTAIN MINERALITY, TEXTURE, AND TENSION LINGERING ON THE FINISH.

**Vineyard:**

Sourced entirely from our organically farmed Sea View Ridge vineyard. On a remote, coastal ridge edged by dense evergreen forests, this site sits at 1,400 to 1,875 feet above the Pacific Ocean with sightlines down the rocky coast for miles. Powerful natural elements—piercing sunlight above the fog line; winds whipping off briny tidepools below; and shallow, rocky soils—combine to produce intensely aromatic, bright, and concentrated wines. With generous skin in relation to juice, berries yield firm, mountain-inflected tannins, tempered into elegant, fine-grained textures by fractured red rock soils. Coast and forest, cool and earthy at once, shape the character of Sea View Ridge Pinot Noir.

**Vintage Notes:**

The winter leading into 2022 at Sea View Ridge saw less-than-average rainfall, half of which arrived in December, a well-timed dose of moisture to support the vines through their winter dormancy. However, this was the third consecutive year of sub-average rainfall, cueing up low yields.

April turned cold, and intermittent drizzle as the fruit set lowered yields a bit further. A mild summer encouraged vigorous canopy growth, coinciding with the first signs of veraison. Early September presented a vivid time stamp—a heat spell beginning Labor Day weekend. We worked expeditiously to pick the grapes at the optimal moment to preserve freshness, bringing in the last of the Pinot Noir on September 7th.

**Winemaking:**

- Harvest Dates: September 3-8, 2022
- Fermentation: 100% native yeast in open-top tanks, with a mix of pumpovers and punchdowns
- Aging: 100% French oak (25% new), 228L barrels, 500L puncheons, and 1000L casks; native malolactic
- Cooperage: TN and Tonnellerie François Frères
- Bottling Date: July 20, 2023

**Technical Information:**

- Varietal: 100% Pinot Noir
- Alcohol: 13.5%
- Total Acidity: 6.0 g/L
- pH: 3.66