

FLOWERS

Vineyards & Winery

SONOMA COAST

CHARDONNAY

2016

WINEMAKER NOTES

Medium yellow in color. Aromas of straw, lemon verbena and honeysuckle mingle with layers of lemon meringue and lychee. Upon entry are flavors of lemon curd, honeydew, and hints of star fruit and wet stone, balanced with a touch of fine grained tannin. The crisp finish is countered with a spicy note of white pepper and lingers with coastal minerality.

VINTAGE

The 2016 growing season was a welcomed one for the Flowers team when compared to the turbulent year prior. Much needed winter rains came in December and January which broke the dry cycle from the last four years, filling ponds and replenishing nutrients in our soils. Temperatures were cool enough on the estate to postpone bud break to the beginning of March; still early, but not compared to prior years. A warm spring hinted at the potential of an accelerated growing season, providing fully developed clusters. Mild summer temperatures resulted in even ripening, and the balanced presence of coastal fog brought the phenolic chemistry of the fruit to optimal harvest levels at the beginning of September.

WINEGROWING

The dramatic landscape of the Sonoma Coast, with its steep hillsides and windswept foothills, gives us a diverse profile of well-draining soils, while direct proximity to the Pacific Ocean results in a long, cool growing season. These extreme coastal conditions allow us to produce a layered Chardonnay with bright fruit focus, complex minerality and crystalline acidity. Our Sonoma Coast Chardonnay is sourced from a small selection of family-owned sites, including our estate Camp Meeting Ridge Vineyard.

WINEMAKING

Grapes were harvested in the early morning hours to ensure the fruit arrived at the winery at cool temperatures. We pressed the grapes as whole clusters and allowed the juice to settle for 24 hours before a gentle gravity transfer to small stainless steel tanks and French Oak barrels. After 100% native yeast fermentation, the wine continued to mature in barrels: 20% new, with the remaining aged in lightly used and neutral barrels to allow the true expression of the vintage and varietal to stand out.

TECHNICAL INFORMATION

Varietal:	100% Chardonnay
Aging:	Stainless steel (20%), and French Oak barrels (80%) with 20% new, for 12 months
Alcohol:	13.5%
Total Acidity:	6.2 g/L
pH:	3.52

