

FLOWERS

Vineyards & Winery

SONOMA COAST

CHARDONNAY

2022



TASTING NOTES — DELICATE AROMAS OF WHITE FLOWER AND COASTAL MINERALITY FRAME A BEAUTIFUL NOSE ON THIS CHARDONNAY. HINTS OF KAFFIR LIME LEAF, FRESH HERBS, AND ELEMENTS OF CITRUS AMPLIFY THE BRIGHT SAVORY CHARACTER. THE FIRST SIP OFFERS A FLOURISH OF FRESH FRUIT, WHICH KNITS INTO ARTFUL INTEGRATION WITH FOCUSED ACIDITY AND LOVELY CHALKY TEXTURES. AS THE WINE OPENS IN THE GLASS, FAINT NOTES OF ALMOND SKIN BALANCE GENTLE CITRUS AND PEAR, LINGERING ON A MINERAL-RICH FINISH.

Vineyard:

Our Sonoma Coast Chardonnay is sourced from our organically farmed estate vineyard, Camp Meeting 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.

Vintage Notes:

The winter leading into 2022 combined less-than-average rainfall with higher-than-average temperatures, pushing our earliest bud break on record and yielding smaller clusters, and potential crop loads. April turned cold, and intermittent drizzle as the fruit set lowered yields a bit further. Mild summer temperatures followed, moderating earlier variations, until early September presented a vivid time stamp—a heat spell beginning Labor Day weekend that maintained daytime temperatures well over 100°

for seven days. We fared well, as the majority of grapes had already been picked in anticipation of the heat, and the rest was scheduled to come in quickly. The resulting wines have gentle acids produced by a warm end to the growing season, yet they're refreshingly elegant, lighter-bodied, and finely textured—unmistakably 2022 but quintessential Sonoma Coast.

Winemaking:

- Harvest Dates: August 17 - September 7, 2022
- Fermentation: 100% native yeast, 80% in 288L barrels, 20% in stainless steel tank
- Aging: 100% French oak (18% new), 228L barrels; native malolactic
- Cooperages: Damy and Billon
- Bottling Date: June 2023

Technical Information:

- Varietal: 100% Chardonnay
- Alcohol: 13.5%
- Total Acidity: 7.3 g/L
- pH: 3.31