

# FLOWERS

*Vineyards & Winery*

SONOMA COAST

PINOT NOIR

2022



**TASTING NOTES** — THIS FINE-SPUN PINOT NOIR OPENS WITH FRESH AROMAS OF COASTAL EVERGREENS AND WILDFLOWERS. HINTS OF EARLY-SEASON CHERRIES FOLLOW, MACERATED IN WARM SPICES (ANISE, CARDAMOM, ALLSPICE) AND LAYERED OVER EARTHY SANDALWOOD. RIPE YET TANGY DARK BERRIES, WEARING A LITTLE DUST FROM THE PATCH, STAR ON A LIGHTLY TEXTURED PALATE, GIVING WAY TO SAVORY HERBS, DELICATELY TANNIC RED TEA, AND A POP OF SALTY SEA BEANS. A FASCINATING PLAY OF LIGHT FRUIT AND DARK SPICE IS FINISHED WITH A BRIGHT SQUEEZE OF ORANGE PEEL.

**Vineyard:**

Our Sonoma Coast 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.

**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 18 - September 23, 2022
- Fermentation: 100% native yeast in open-top tanks, with a mix of pumpovers and punchdowns
- Aging: 100% French oak (20% new), 228L barrels; native malolactic
- Cooperages: Francois Freres and Remond
- Bottling Date: June 2023

**Technical Information:**

- Varietal: 100% Pinot Noir
- Alcohol: 14.1%
- Total Acidity: 6.2 g/L
- pH: 3.5