

FLOWERS

Vineyards & Winery

RUSSIAN RIVER VALLEY

CHARDONNAY

2023



TASTING NOTES — BRIGHT AND CRISP AT ITS CORE, YET ENVELOPED IN A RICH AND UNCTUOUS COATING, THIS CHARDONNAY DELIVERS BOTH ENERGETIC UPLIFT AND A SATISFYING DENSITY. AROMAS OF WHITE ORCHARD BLOSSOMS, FRESH AND JUICY STONE FRUIT, AND A HINT OF CANDIED GRAVENSTEIN APPLE EVOKE THE LOCAL ORCHARDS THAT DOT THE RUSSIAN RIVER VALLEY. A LIVELY ENTRY OF SALT-PRESERVED KUMQUATS AND JUST-RIPE NECTARINES IS ROUNDED OUT WITH A CONCENTRATED, MOUTH-COATING TEXTURE AND SAVORY NOTES OF SHORTBREAD AND SPICE ON A FULL FINISH.

Vineyard:

Flowers was among the first to plant on the steep ridge perched high above the cool and windswept Pacific coastline, where the Russian River meets the ocean. Thirty miles inland, amidst the river's foggy and forested banks, our Chardonnay reflects a true sense of place. This wine originates from our organically farmed Healdsburg Estate in the Russian River Valley, as well as cool climate blocks from several family-owned vineyards that share our farming philosophy. One of our long-standing vineyard partners is Orsi Family Vineyard Guerneville.

Vintage Notes:

The 2023 Sonoma Coast growing season was a classic—a throwback to consistently cooler times marked by slow and steady flavor development, with balance an organic result. At the time of pruning in the winter, the amount of wood on the vines offered reserves of power, the promise of energy in thick canes. And moving into spring, the soils were saturated, spongy with generous rainfall.

Moisture and cool temperatures delayed cover crops, and budbreak was our latest on record. Generally mild temperatures through summer kept growth consistent with the slow season, and after an equally late veraison, flavors developed with restraint. Harvesttime offered a soft landing, with the luxury of hangtime—call it a beautiful exercise in patience—to achieve savory, high-acid wines at lower alcohol levels, wines with the natural stamp of time and place.

Winemaking:

- Harvest Date: October 11, 2023
- Fermentation: 100% native yeast; 100% barrel fermented
- Aging: 100% French oak (30% new), 228L barrels; native malolactic
- Cooperage: Francois Frères
- Bottling Date: October 2024

Technical Information:

- Varietal: 100% Chardonnay
- Alcohol: 14.1%
- Total Acidity: 5.7 g/L
- pH: 3.34