

FLOWERS

Vineyards & Winery

RUSSIAN RIVER VALLEY

PINOT NOIR

2023

TASTING NOTES — ORIGINATING FROM THE SUN-DRENCHED BANKS OF THE BRISK RUSSIAN RIVER, THIS PINOT NOIR OFFERS A WARM-COOL DICHOTOMY. LAYERED AROMAS OF SPICED CHERRY, FRESH-CUT CEDAR, AND FRANKINCENSE OIL MERGE WITH A FRESH MINERAL QUALITY CONJURING WET STONES IN A RIVER ESTUARY. ON THE PALATE, RICH CHERRY FLAVORS ARE GENTLY CLOAKED IN A SOFT, WAXY LAYER, GIVING WAY TO EARTHY NOTES OF SUNBAKED RIVER CLAY. LIGHT ACIDITY AND INTEGRATED TANNINS SUPPORT AN ELEGANT 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 Pinot Noir 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. Some of our long-standing vineyard partners are Oehlman Vineyard and Shone Farms.

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 Dates: September 14 - October 24, 2023
- Fermentation: 100% native yeast in open-top tanks with pumpovers
- Aging: 100% French oak (30% new), 228L barrels; native malolactic
- Cooperages: Francois Frères and Cadus
- Bottling Date: October 2024

Technical Information:

- Varietal: 100% Pinot Noir
- Alcohol: 14.1%
- Total Acidity: 5.1 g/L
- pH: 3.70