

FLOWERS

Vineyards & Winery

CAMP MEETING RIDGE *Estate Bottled* CHARDONNAY 2023



TASTING NOTES — FRESH, BRIGHT FRUIT IS BALANCED BY OCEAN-INFLUENCED SALINITY AND MINERALITY REMINISCENT OF THE POROUS SANDSTONE CLIFFS EDGING THE WILD SONOMA COASTLINE. CITRUSY-HERBAL AROMAS OF LEMONGRASS, KAFFIR LIME LEAF, AND MEYER LEMON MINGLE SUBTLY WITH CRUSHED OYSTER SHELLS. THE PALATE IS SAVORY FROM THE OUTSET, BRINGING FORWARD FRESH KEY LIME AND BERGAMOT, COASTAL BOTANICALS, AND WHITE PEPPER. A FIRM BACKBONE OF ACIDITY IS SHEATHED IN SURPRISINGLY RICH TEXTURE—A DYNAMIC INTERPLAY THAT CARRIES THE WINE THROUGH A PERSISTENT FINISH.

Vineyard:

Sourced entirely from our Camp Meeting Ridge Vineyard, organically farmed on a precipitous ridgeline separated from the Pacific Ocean, just 2 miles away, by a dense wall of evergreen forest. Given the extremes of the site—elevations ranging from 1,150 to 1,450 feet and intricate microclimates—each small block ripens at its own pace, and we hand-pick individually. The site’s unique combination of cool sea breezes through the forest, intense sunlight above the fog line, and rocky soils yields vibrant wines with pure fruit flavors, deep textures, and a beguiling savory character.

Vintage Notes:

The 2023 vintage started cold and damp, teeing up a classic growing season reminiscent of decades past. With vines deep in dormancy, December and January saw generous rain that replenished the soils. Consistently cooler temperatures and more rain in March gave way to our latest bud break on record. Temperatures warmed quickly

through May, but a strong marine layer and late June bloom impacted crop levels, reducing yield. Mild temperatures throughout summer kept growth consistent, letting the fruit steadily develop. Early October sunshine brought out near-perfect ripeness in the fruit. Our estate harvest took just three days, culminating a full month later than in 2022. That extra hang time amplified the fruit’s wild coastal character, resulting in savory, high-acid wines.

Winemaking:

- Harvest Dates: September 25-October 7, 2023
- Fermentation: 100% native yeast in 500L puncheons
- Aging: 100% French oak (25% new), 500L puncheons; native malolactic fermentation
- Cooperages: Damy and Billon
- Bottling Date: August 13, 2024

Technical Information:

- Varietal: 100% Chardonnay
- Alcohol: 13.5%
- Total Acidity: 6.5 g/L
- pH: 3.5