

# FLOWERS

*Vineyards & Winery*

SONOMA COAST

CHARDONNAY

2023



**TASTING NOTES** — MOUTHWATERING AND VIBRANT, THIS CHARDONNAY BALANCES ELEGANCE AND ENERGY WITH A SEAMLESS THROUGH LINE FROM NOSE TO FINISH. NOTES OF FRESH-EVERGREEN AROMAS OPEN TO MANDARIN ORANGE EDGED WITH PITHY LIME AND LAYERS OF SUBTLE COASTAL BRININESS. ON THE PALATE, THE CITRUS—EXPRESSED WITH HINTS OF PLUSHNESS—STANDS IN DICHOTOMY WITH A BEAUTIFUL BACKBONE OF ACIDITY, AS A DISTINCTIVE HERBAL CHARACTER EMERGES AT THE CORE. LOVELY LAYERS OF TEXTURE DERIVED FROM FLINTY MINERALITY EXPAND INTO A PURE AND VIBRANT 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. Some of our long-standing vineyard partners are Ross Ridge Vineyard, Wildcat Mountain Vineyard, and Bohan Ranch.

**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 winter pruning, 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 11 - November 2, 2023
- 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 2024

**Technical Information:**

- Varietal: 100% Chardonnay
- Alcohol: 13.5%
- Total Acidity: 6.3 g/L
- pH: 3.30