

FLOWERS

Vineyards & Winery

SONOMA COAST

PINOT NOIR

2023



TASTING NOTES — A DISTINCTIVE FOREST CHARACTER MARKS THIS PURE AND SAVORY EXPRESSION OF COASTAL PINOT NOIR. AROMAS CONJURE THE MOIST MORNING CANOPY OF OLD-GROWTH REDWOODS—MINERALLY, FRESH, AND COOL. SOIL AND OCEAN AIR CONVERGE WITH HERBAL BOTANICALS AND THE UMAMI QUALITY OF TAMARI AND PINE. THE PALATE MOVES WITH COOL-SEASON PRECISION, ITS DELICATE, JUICY RED RASPBERRY AND TART PLUM FLAVORS MARRIED TO THE EARTH WITH FINE, CHALKY TEXTURES THROUGHOUT.

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. Some of our long-standing vineyard partners are Lavo Ranch, Hallberg Ranch 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 12 - October 27, 2023
- 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: François Frères and Remond
- Bottling Date: June 2024

Technical Information:

- Varietal: 100% Pinot Noir
- Alcohol: 14.1%
- Total Acidity: 5.5 g/L
- pH: 3.65