

FLOWERS

Vineyards & Winery

SEA VIEW RIDGE

Estate Bottled

PINOT NOIR

2023



TASTING NOTES —THE MILD ARC OF THE 2023 GROWING SEASON CREATED A CLASSIC PINOT NOIR—A THROW-BACK TO COOLER TIMES. NUANCES OF FOREST AND OCEAN’S EDGE ARE AMPLIFIED AND SHARPENED, ADDING UP TO A PURE EXPRESSION OF THE DISTINCTIVE SITE. RESINY NOTES OF REDWOOD AND FRESH CORIANDER SEED MELD WITH SAVORY NORI AND LICHEN ON THE NOSE, WHILE THE FRUIT ON THE PALATE MOVES FROM THE VIBRANT RED OF POMEGRANATE AND WILD CHERRY TO DARK BLUE MULBERRY, LINGERING WITH WARM ANISE AND HERBAL FENNEL.

Vineyard:

Sourced entirely from our organically farmed Sea View Ridge vineyard. On a remote, coastal ridge edged by dense evergreen forests, this site sits at 1,400 to 1,875 feet above the Pacific Ocean with sightlines down the rocky coast for miles. Powerful natural elements—piercing sunlight above the fog line; winds whipping off briny tidepools below; and shallow, rocky soils—combine to produce intensely aromatic, bright, and concentrated wines. With generous skin in relation to juice, berries yield firm, mountain-inflected tannins, tempered into fine-grained textures by fractured red rock soils.

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. 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 15-October 6, 2023
- Fermentation: 100% native yeast in open-top tanks, with a mix of pump-overs and punch-downs
- Aging: 100% French oak (25% new), 228L barrels, 500L puncheons, and 1000L casks; native malolactic fermentation
- Cooperages: TN and Francois Frères
- Bottling Date: August 14, 2024

Technical Information:

- Varietal: 100% Pinot Noir
- Alcohol: 13.5%
- Total Acidity: 5.5 g/L
- pH: 3.71