

FLOWERS

Vineyards & Winery

2021 CHARDONNAY SONOMA COAST



2021 VINTAGE

The 2021 vintage gave us beautiful wines by way of a challenge. In the second year of our most recent drought, winter brought only small, infrequent rains on the Sonoma Coast, followed by widely fluctuating early-spring temperatures. The dearth of moisture and mixed weather messages slowed canopy development, and ultimately resulted in smaller clusters. Patience and hopeful perseverance paid off, though, as mild temperatures prevailed through the end of the growing season, encouraging even, optimal ripening. Small berries resulted in lower yields, but when the grapes began hitting the crushpad—slightly earlier than usual in August—the superb quality of the small vintage was clear, in outstanding purity, complex flavors, and dense textures.

TASTING NOTES

Cool coastal influence abounds in this Chardonnay, brimming with fresh energy. Perfumed citrus swirls with pear, crushed almond, and an earthy, wet-stone minerality expressing the region's savory appeal. Juicy citrus on the palate gives way to complex layers of white stone fruit and herbs, while a backbone of vivid acidity carries the wine through a beautifully textured finish.

VINEYARDS

Together, with our vineyard partners, our Sonoma Coast Chardonnay is a reflection of the unique characteristics of our estates: coastal influence, topography, unique soils, and heritage clones. To craft this wine, we work with vineyards from like-minded growers that reflect the energy and purity of this coastal and natural region. Some of our long-standing vineyard partners are Anderson-Ross Vineyard, Wildcat Mountain Vineyard, and Bohan Ranch, along with our Camp Meeting Ridge Estate.

VARIETAL

100% Chardonnay

APPELLATION

Sonoma Coast

FERMENTATION

Whole cluster bladder press; 100% native yeast on lees; native malolactic in barrel

AGING

100% French Oak, 18% new; 228L; Aged 10 months in barrel, no battonage

COOPERAGES

Tonnellerie Damy;
Air dried 3Y; Medium Long Toast

Tonnellerie Sirugue,
Air dried 2Y; Elegant Toast;

ANALYSIS

Alcohol: 13.5%

TA: 7.2 g/L

pH: 3.35