

FLOWERS

Vineyards & Winery

RUSSIAN RIVER VALLEY

PINOT NOIR

2022

TASTING NOTES — LAYERED AROMAS OF BLACK CHERRY AND RIPE PLUM COMMINGLE IN THE GLASS WITH HINTS OF ROSE PETAL AND WARM BAKING SPICES, UNDERLINED WITH FRESH MINERALITY. A GENEROUS ENTRY OF BRAMBLY RED-BERRY FRUIT UNVEILS EARTHY NOTES OF FOREST FLOOR AND MAITAKE MUSHROOMS, AND GLIDES THROUGH AN ELEGANT FINISH AGAINST SOFT AND INTEGRATED TANNINS. VIBRANT ACIDITY BRIGHTENS THE EXPERIENCE AND SIGNALS THE COOL CLIMATE OF THE RUSSIAN RIVER.



Vineyard:

Flowers was among the first to plant on the steep ridge perched high above the cool and windswept Pacific coastline, where the Russian River meets the ocean. Thirty miles inland, amidst the river's foggy and forested banks, our Pinot Noir reflects a true sense of place. This wine originates from our organically farmed Healdsburg Estate in the Russian River Valley, as well as cool climate blocks from several family-owned vineyards that share our farming philosophy. Some of our long-standing vineyard partners are Hallberg Ranch Vineyards, Oehlman Vineyard and Shone Farms.

Vintage Notes:

The winter leading into 2022 combined less-than-average rainfall with higher-than-average temperatures, pushing our earliest bud break on record and yielding smaller clusters, and potential crop loads. April turned cold, and intermittent drizzle as the fruit set lowered yields a bit further. Mild summer temperatures followed, moderating earlier variations, until early September presented a vivid time stamp—a heat spell beginning

Labor Day weekend that maintained daytime temperatures well over 100° for seven days. We fared well, as the majority of grapes had already been picked in anticipation of the heat, and the rest was scheduled to come in quickly. The resulting wines have gentle acids produced by a warm end to the growing season, yet they're refreshingly elegant, lighter-bodied, and finely textured—unmistakably 2022 but quintessential Russian River Valley Pinot Noir from Flowers.

Winemaking:

- Harvest Dates: August 17 - September 17, 2022
- Fermentation: 100% native yeast in open-top tanks with pumpovers
- Aging: 100% French oak (30% new), 228L barrels; native malolactic
- Cooperages: Francois Frères and Cadus
- Bottling Date: August 2023

Technical Information:

- Varietal: 100% Pinot Noir
- Alcohol: 14.1%
- Total Acidity: 5.6 g/L
- pH: 3.67