

FLOWERS

Vineyards & Winery

SONOMA COAST

CHARDONNAY

2019



TASTING NOTES — BRIGHT CITRUS NOTES, WHITE FLOWER, NUANCES OF DRIED APRICOT AND HINTS OF FLINT. PALATE IS ENERGETIC WITH ACIDITY AND TENSION BALANCED WITH FLAVORS OF ORCHARD FRUIT AND ALMOND, FINISHING LONG AND BRIGHT.

2019 Vintage:

There is a great deal of beauty and expression to be found in the 2019 vintage. The growing season began with a cool winter and heavy rainfall; we even had snow on our estate! Spring was clear and bright, with early bud break and cool, sunny days. Summer followed with mild temperatures allowing moderate ripening and resulting in an eloquent and expressive vintage with superb fruit quality.

Sourcing:

Sourced from a selection of family-owned vineyards on the Sonoma Coast as well as our Camp Meeting Ridge Estate. Each vineyard is carefully chosen for its farming practices, coastal influence and fruit standards.

Fermentation:

100% native yeast

Aging:

100% French Oak (18% new) for 11 months. Aged for 3 months on lees in stainless steel tanks prior to bottling.

Technical Information:

Varietal: 100% Chardonnay
Alcohol: 13.5%