

# FLOWERS

*Vineyards & Winery*

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SONOMA COAST

CHARDONNAY

2020



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

**Vintage Notes:**

The 2020 growing season produced wines of exceptional quality. The vintage was marked by below average rainfall, a warm growing season, and lighter yields. Precipitation levels varied along the Sonoma Coast, with coastal areas having higher rainfall than areas inland. Budbreak and bloom arrived earlier than historical averages, by about 8-12 days. A long warm summer paced the rest of the of the growing season, leading to an early harvest.

**Sourcing:**

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

**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%