

FLOWERS

Vineyards & Winery

2021 PINOT NOIR 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

A beautiful mix of red and blue fruit on the nose unfolds with distinctive layers of violets, spice notes, and the fresh, haunting quality of an evergreen forest. Hints of blueberries join a burst of cherry on the palate, grounded and brightened in equal measure by fine-grained tannins and deliciously juicy acidity.

VINEYARDS

Together, with our vineyard partners, our Sonoma Coast Pinot Noir is a reflection of the unique characteristics of our estates: coastal influence, elevation, topography, and unique soils. 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 Lavio Ranch, Hallberg Ranch Vineyard, and Bohan Ranch, along with our Sea View Ridge Estate.

VARIETAL

100% Pinot Noir

APPELLATION

Sonoma Coast

FERMENTATION

100% native yeast;
utilizing punchdowns
and pumpovers; 14 day
average skin contact;
10% whole cluster;
100% native malolactic
in barrel

AGING

100% French oak, 18%
new; 228L; Aged 10
months in barrel

COOPERAGES

Tonnellerie François
Frères, Air dried 3Y;
Medium Plus Toast

Tonnellerie Remond,
Air dried 3Y;
Medium Long Toast;

ANALYSIS

Alcohol: 13.5%
TA: 6.3 g/L
pH: 3.54