



APPELLATION: SONOMA COAST  
VARITETAL BLEND: 100% PINOT NOIR  
BARRELS: 28% NEW, 72% 2 AND 3-YEAR-OLD FRENCH OAK  
PRODUCTION: 552 CASES  
WINEMAKER: SPENCER GRAHAM  
RELEASE DATE: FALL 2005

**WINEMAKER'S NOTES**

Richly hued and explosively fragrant, this Sonoma Coast Pinot offers initial aromas of blackberry, rose petal, rhubarb and forest floor which open into dark ripe plum and a hint of cigar smoke. At once bold and complex on the attack, rich dark fruit draped over a framework of ample tannin and palate-cleansing acid suggest this wine's suitability for pairing with food. Flavors of fresh-baked blueberry pie with just a hint of vanilla, Five-Spice powder, fresh cracked pepper, black cherry and lilting cedar notes entice the taster to take another drink. Tannins give way to pleasant creaminess on the finish, leaving bright berry flavors to delightfully linger on the palate.

**VINEYARDS**

The south-facing hillside vineyards are located north of San Pablo Bay on Lakeville Highway outside the town of Petaluma. Cooling influences from the nearby Bay converge with those from the Pacific Coast to create a very cool, ideal microclimate.

**WINEMAKING**

These Pinot Noir grapes were picked in the cool early morning hours. The must cold soaked for five days prior to fermentation. The juice was fermented with a combination of de-stemmed fruit and 20% whole

clusters at a peak temperature of 85 degrees. The wine was aged about 12 months in small, French Burgundy barrels with a portion of the barrels new and a portion previously filled.

**VINTAGE**

The Sonoma Coast had a very favorable growing season in 2004 that started with an early, warm spring. The timing of bud break set the stage for one of the earliest harvests on record. Temperatures were moderate throughout the season with some heat spikes at summer's end. These conditions encouraged earlier yet gradual grape maturation and harvest began sooner than normal years. The condition of the grapes was exceptional at harvest. We were able to pick grapes at peak flavor development and get them into the winery before the early arriving rains. We found that the grapes had tremendous flavor development and there was highly desirable acid retention in the fruit. Yields were lower, but the wines from this vintage are very concentrated with tremendous color. They are rich, fully flavored, intense, yet balanced wines.

*Elizabeth Spencer Wines*

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