



APPELLATION: SONOMA COAST  
VARITETAL BLEND: 100% CHARDONNAY  
PRODUCTION: 40 BARRELS  
WINEMAKER: SPENCER GRAHAM  
RELEASE DATE: EARLY SPRING 2006

#### WINEMAKER'S NOTES

Brilliant green-gold hue. Aromas of lemon curd, white peach, pineapple and passion fruit leap from the glass along with hints of caramel apple and a touch of oak. On the palate, a bright acidity contributes to an impression of freshness as the wine's intensity heightens. Rich without becoming weighty or cloying, the wine displays mouth-watering flavors of stone fruit, apple blossom, pomelo and lemon meringue. Flavors are interwoven to a finish at once persistent and clean.

#### WINEMAKING

Our approach to winemaking is simple: Do as little as possible and above all showcase the pure expression fruit. Our Sonoma Coast vineyards yielded fruit that was rich and intense with the added dimension of bright natural acidity and a depth of structure caused by the cooler than usual growing season. After tasting the grapes during harvest, we realized we needed to handle the wine as little as possible in order to let its inherent quality and complexity shine through unhindered. Following hand harvesting, the fruit was whole-cluster pressed and fermented in a combination of new and older French oak along with specially designed stainless steel barrels. After fermentation, moderate lees stirring was employed to heighten the wine's richness, which will only expand with age.

#### VINEYARDS

The south facing hillside vineyards are located north of San Pablo Bay on Lakeville Highway outside the town of Petaluma in southern Sonoma County. Cooling influences from the nearby Bay converge with those from the Pacific Coast to create a very cool microclimate, particularly well-suited to the production of premium Chardonnay grapes.

#### VINTAGE

The 2005 growing season in Northern California was characterized by two distinct features; a spring with more rain than usual and a warm though cooler than normal summer. These two factors combined to cause the grapevines to develop their fruit gradually and evenly. By carefully managing the crop and vines, we were able to guide the Chardonnay to its characteristically rich, intense peak of ripeness without losing any of its vivacious acidity. This has resulted in a wine which is vibrant and delicious to drink now and that will continue to gain weight and intensity in the bottle for years to come.

*Elizabeth Spencer Wines*

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