



*Elizabeth Spencer*<sup>™</sup>

## 2005 Pinot Noir Sonoma Coast

Appellation: Sonoma Coast  
Varietal Blend: 100% Pinot Noir  
Production: 24 Barrels  
Winemakers: Matthew Rorick and Spencer Graham

### Winemaker's Notes

Rich dark magenta to a classic ruby red in color. Earthy broad aromas of forest are found beneath layers of black plum, allspice, hints of strawberry, incense and Bing cherry. The wine has wonderful clarity and pure varietal character. Expansive, though not weighty on the palate, where Bing cherry, bay and cardamom flavors intermingle in this robustly textured wine. Substantial integrated tannins carry the fruit flavors into a long, ripe plum finish. Drinkable now, and will age wonderfully.

### Winemaking

Our 2005 Pinot Noir was hand-harvested over the course of three days on the 1<sup>st</sup>, 5<sup>th</sup> and 7<sup>th</sup> of September. Upon arrival at the winery, grapes were hand-sorted and placed into small open-top fermenters with a small amount of whole-cluster fruit added for aromatic complexity. Following a week-long cold soak, the tanks gradually warmed and native yeasts were allowed to start fermentation. Each day, as we tasted the developing wine and evaluated flavor extraction, intensity and mouth feel, we could better determine our punch-down schedule. Temperatures were kept on the low side of average during fermentation in order to preserve the classic Pinot Noir aromas. Following fermentation, the wine was drained into a selection of small French oak barrels. Due to the massive tannin structure of our Pinot Noir from

this vintage, we decided to extend our barrel ageing regimen from the usual ten months to fourteen in order to allow the structure to soften and better integrate with the fruit. The result is a wine that has all the elements of a classic example of this variety and old-world age ability.

### Vineyards

Our Sonoma Coast Pinot Noir grapes are sourced from a vineyard located just north of San Pablo Bay on Lakeville Highway outside of Petaluma in southern Sonoma County. Cooling influences from the nearby bay converge with those from the Pacific coast to create a particularly cool microclimate which allows for a stellar expression of the variety.

### Vintage

The 2005 growing season in northern California was characterized by two distinct features; a spring with more than usual rain and a slightly cooler than normal summer. As a result, the grapes had an ideally paced development cycle with even ripening throughout. By assiduous management of the crop levels and vine growth, we were able to guide our Pinot Noir to optimum ripeness with ideal maturation of tannins along with complex and forward aromas and flavors. As a result, this Pinot Noir is a true expression of the variety, featuring clean, pure flavors, ample structure and body, and balancing natural acidity.