



*Elizabeth Spencer*TM

2006 Pinot Noir Anderson Valley

Appellation: Anderson Valley
Varietal Blend: 100% Pinot Noir
Production: 16 Barrels
Winemakers: Matthew Rorick and Spencer Graham

Winemaker's Notes

Deep garnet red. Aromas of ripe red raspberry, forest floor, cedar smoke, ginger, and ripe black cherry. Mouth filling entry and very supple on the palate with full tannins that build around a core of delicious bright red fruit. This Pinot Noir is bursting with ripe, bright fruit and has firm and well-developed tannins. It is a faithful expression of the classic Pinot Noir grapes found in the Anderson Valley. The texturally substantial finish makes this a wine that pairs well with rich dishes.

Winemaking

Our Anderson Valley Pinot Noir was hand-harvested on October 16th. Upon arrival at the winery, grapes were hand-sorted and placed into small open-top fermenters with some whole-cluster fruit added for aromatic complexity. Following a week-long cold soak, the juice in the fermentation tanks gradually warmed and the native yeasts were allowed to begin fermentation. Each day we tasted the developing wine and evaluated flavor extraction, intensity and mouth feel in order to determine our punch-down regimen. 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 60-gallon French oak barrels and aged for 10 months before bottling.

Vineyards

Our Pinot Noir grapes are from a gently sloping, 20-year old vineyard that is situated in the middle of the Anderson Valley. The weather here during the 2006 growing season was characterized by dense foggy mornings followed by warm, sun-filled afternoons. This cool climate is particularly well-suited for the cultivation of Burgundian varieties such as Pinot Noir and Chardonnay. The ideal match of the varietal to site and terroir is reflected in the purity of the classic Pinot Noir flavors and aromas found in wine grapes grown in this vineyard.

Vintage

At the start of the growing season, the 2006 vintage appeared to be on the same path as that of 2005 with a wet spring and a cooler than average summer, until midsummer when a two-week heat wave arrived. Being a cool-climate growing area, Anderson Valley was spared the high temperatures found in the warmer central regions of the state. Even so, the summer temperatures in this region were warmer than previous years which accelerated vine growth and fruit development and caused an earlier harvest.