



Elizabeth Spencer[™]

2006 Rosé of Syrah Sonoma Coast

Appellation: Sonoma Coast
Varietal Blend: 100% Syrah
Production: 20 Barrels
Winemakers: Matthew Rorick and Spencer Graham

Winemaker's Notes

Watermelon pink in color. Effusively aromatic, offering notes of peach, melon, white pepper and some herbal notes. Delicious ripe strawberry flavors are overlaid with flavors of ruby grapefruit giving the wine a sparkling acidity, leading to a refreshing, clean finish.

Winemaking

The grapes for our 2006 Rosé of Syrah were picked slightly earlier than the grapes which would become our Sonoma Coast Syrah. This enabled us to preserve many of the lovely aromatics and flavors which contribute to the allure of this wine, as well as preserving the brilliant natural acidity. Upon arriving at the winery, these grapes were whole cluster pressed and cold fermented to ensure that the characteristic aromatics were preserved. After judicious but brief lees contact we bottled the wine after four months in tank, capturing the bright and fresh nature of the wine.

Vineyards

Our Syrah grapes are sourced from vineyards 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 particularly cool microclimate, one which allows for gradual and complete development of flavors and aromas.

Vintage

At the start of the growing season, 2006 appeared to be on the same path that 2005 had been – a wet spring and a cooler than average summer – until midsummer, when a two week heat wave arrived. Thankfully, our Syrah grapes were not yet through *veraison* when the hot weather struck, and they were not adversely affected by the high temperatures. (“*Veraison*” refers to the time in the growth cycle when the grapes begin to soften and change color as they ripen. At this point, the sugar, flavor and water content starts to increase and the acids decline. This has a huge affect on the sensory qualities of the grape and flavor development begins.) Things cooled down significantly following the heat wave, and the cool finish to the growing season produced Syrah grapes rich in flavor and aromatic complexity.