

Proprietor Selected
SPECIAL CUVÉE

Elizabeth Spencer

CHENIN BLANC
MENDOCINO

Vintage 2007

12 Barrels

Produced & Bottled by Elizabeth Spencer Wines

APPELLATION: MENDOCINO
VARIETAL BLEND: 100% CHENIN BLANC
PRODUCTION: 264 CASES
WINEMAKER: MATTHEW RORICK
RELEASE DATE: MAY 2008

WINEMAKER'S NOTES

Delicate pale straw in color, with the slightest tinge of green. Effusively aromatic as soon as it's poured, the wine offers vibrant aromas of summer melon, night-blooming jasmine, tangerine and straw. As the wine opens up, notes of pear, lavender, and wet slate appear. Somewhat more voluptuous on the attack than the 2006, the round flavors of white peach and plush mouth-feel are framed by bright acidity and citrus flavors. Finishes clean, with a bracing sweet-tart vibrancy and palate refreshing acidity.

WINEMAKING

Our 2007 Chenin blanc was hand-harvested on the 11th of September, whole-cluster pressed and fermented in stainless steel. Temperature during fermentation was kept as low as possible in order to preserve freshness and prevent some of this variety's more delicate aromas from being lost. Following fermentation, the wine was aged for a short time "sur lies" in tank in order to broaden the mid-palate and add complexity.

VINEYARDS

This Chenin blanc comes from the Norgard vineyard in Mendocino, out of a 30 year old block with a slightly northwestern aspect. This subtle orientation away from the summer sun allows our Chenin to avoid overheating in the late afternoon, with the fruit building complexity while retaining the natural acidity and distinctively elegant aromatics that are a hallmark of the variety. We applaud Tim Norgard for continuing to grow this underappreciated Loire variety, and look forward to working with his Chenin for many years to come.

VINTAGE

The 2007 growing season afforded our Mendocino Chenin blanc the opportunity to develop its characteristic aromas and flavors at a sedate pace. Tim Norgard's vineyard, with its west-facing slope, produced its fruit in the gentle warmth of a long, mild summer. As a result, the grapes were able to retain all of the crisp natural acidity that is characteristic of fine examples of Chenin blanc, and we harvested them at the perfect balance of ripeness and structure during the second week of September.

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