

Proprietor Selected
SPECIAL CUVÉE

Elizabeth Spencer

ROUSSANNE
SANTA YNEZ

Vintage 2007

4 Barrels

Produced & Bottled by Elizabeth Spencer Wines

APPELLATION: SANTA YNEZ
VARIETAL BLEND: 100% ROUSSANNE
WINEMAKER: MATTHEW RORICK
RELEASE DATE: FALL 2008

WINEMAKER'S NOTES

Vibrant yellow-gold in hue. Captivating, intense aromas of white peach, slate, honeycomb, five-spice, white pepper, lavender, candied pineapple and star fruit are just a handful of the aromas to be found in this seductively scented wine. On the palate, it exhibits an unctuous mouth feel at entry, opening to flavors of floral, herbal, stone fruit and melon with a citrus backdrop. Full-bodied yet delicate on the palate and supported by unobtrusive acidity which braces the rich fruit flavors. Finish is broad, rich and mouth filling.

WINEMAKING

The Elizabeth Spencer 2007 Roussanne was picked in late October. The grapes were whole cluster pressed and then cold-fermented in stainless steel in order to allow this intriguing variety's complex and delightful aromas and flavors to be expressed. Following fermentation, the lees were gently stirred during eight months maturing in gently-used oak barrels before being bottled.

VINEYARDS

Roussanne is a grape variety originally grown in the Rhone region of France. It is the only other white variety, besides Marsanne which is permitted in the northern Rhone appellations of Croze-Hermitage, Hermitage and Saint-Joseph. In the southern Rhone area of the Chateauneuf-du-Pape appellation, it is one of six white grapes allowed in the wines. Roussanne berries are distinguished by their russet color when ripe. Our Roussanne is sourced from a meticulously farmed vineyard in the Central Coast Appellation of Santa Ynez. Mountain ranges just north of Santa Barbara funnel marine fog and cooling to the inland valley and provide ideal temperatures which creates a unique climate for the cultivation of grapes.

VINTAGE

The 2007 growing season in northern California appeared to be trending toward a warm one, until the dog days of August mellowed into a mild, dry fall. Roussanne grows best during a long growing cycle, and this year's well-paced, ideal growing season allowed our grapes to develop and ripen evenly and to their full potential. By assiduous management of the crop level and vine growth, we were able to guide this vintage's Roussanne to optimum ripeness, with complex and forward aromas and flavors. The result is a wine which is a brilliantly true expression of the variety, featuring clean, pure flavors, ample structure and full body, and balancing natural acidity.

Elizabeth Spencer

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