



Elizabeth Spencer[™]

2004 Syrah Sonoma Coast

Appellation: Sonoma Coast
Varietal Blend: 100% Syrah
Production: 10 barrels
Winemakers: Spencer Graham
Release Date: March 1, 2007

Winemaker's Notes

Purple in color with flashes of garnet, the 2004 Sonoma Coast Syrah offers aromas of nutmeg, currants, thyme, vanilla, blueberry, white pepper, and plum. Charmingly round on entry with rich, dark purple fruit over a backdrop of coffee and clove. Balanced tannins and acidity keep the palate lively while a creamy mouthfeel develops, leading to a finish of blackberries.

Winemaking

Hand-harvested in late October, the fruit showed great flavor and aroma complexity combined with excellent tannin maturity. This combination of factors allowed us to include a larger than usual proportion of whole-cluster fruit in the open-top fermentors which resulted in a noticeable increase in flavor intensity, depth of color and body. Punched down gently in order to extract flavor and structure without sacrificing aromatic complexity, this wine was then macerated on its skins after fermentation until the tannins had built sufficient texture to provide a framework for the lush fruit. Aged in a meticulously selected array of premium French cooperage, we chose to bottle this wine unfiltered and unfiltered in order to preserve its unbridled character.

Vineyards

The south-facing hillside vineyards are located north of San Pablo Bay on Lakeville Highway outside the town of Petaluma. Cooling influences from the nearby Bay converge with those from the Pacific Coast to create a very cool microclimate, ideal for Syrah.

Vintage

The Sonoma Coast had a very favorable growing season in 2004 that started with an early, warm spring. The timing of bud break set the stage for one of the earliest harvests on record. Temperatures were moderate throughout the season with some heat spikes at summer's end. These conditions encouraged earlier yet gradual grape maturation and harvest began sooner than normal years. The condition of the grapes was exceptional at harvest. We were able to pick at peak flavor development and bring the grapes to the winery before the early arriving rains. We found that the grapes had tremendous flavor development and there was highly desirable acid retention in the fruit. Yields were lower, but the wines from this vintage are very concentrated with tremendous color. They are rich, fully flavored, intense and balanced wines.