

Proprietor Selected
SPECIAL CUVÉE

Elizabeth Spencer

PETITE SIRAH
MENDOCINO

Vintage 2006

4 Barrels

Produced & Bottled by Elizabeth Spencer Wines

APPELLATION: MENDOCINO
VARIETAL BLEND: 100% PETITE SIRAH
PRODUCTION: 4 BARRELS
WINEMAKERS: SPENCER GRAHAM

WINEMAKER'S NOTES

Our 2006 Petite Sirah is opaque, deep garnet purple in color and offers compelling aromas of sage, blackberry, dark plum, baked earth, and black pepper. Lean yet full on the palate, this wine has lively acidity. It delivers full, mouth-watering and jammy flavors of luscious dark blackberry fruit with hints of spice, chocolate and freshly ground black pepper over a foundation of powerful, robust tannins. This muscular wine pairs well with hearty, full-flavored meals such as barbecued steak, ribs and full-bodied cheeses.

WINEMAKING

Hand-picked and meticulously hand-sorted upon arrival at the winery, our Petite Sirah was fermented with 20% whole clusters which added aromatic complexity and enhanced structural development. The fermenting juice was given a combination of punch-downs and pumpovers, and we elected to leave the wine on the skins for two and a half weeks after fermentation in order to increase complexity and soften the tannins. Aged for 20 months in French oak, this wine is showing magnificently upon release and has all the "stuffing: to continue to evolve nicely in bottle for years to come.

VINEYARDS

Our 2006 Petite Sirah is grown in a single vineyard in Mendocino County, just north of the town of Ukiah. With warm days and cool, often foggy evenings, the moderate temperature of this winegrowing region allows this variety to develop a mature tannin profile while retaining the aromatic complexity and floral notes which disappear when grown on hotter sites.

VINTAGE

For the second year in a row, we faced a wet spring and a cooler than average growing season – until a two week heat wave struck in mid-summer. Thankfully, our Petite Sirah grapes in Mendocino had not yet gone through the phase of growth called veraison, during which the skins soften and the fruit becomes much more vulnerable to extreme heat. This allowed our 2006 vintage to retain all of the complex aromatics that we find so compelling in the variety, and we were able to harvest these grapes at the perfect balance of ripeness and structure during the second week of October.

Elizabeth Spencer

POST OFFICE BOX 608
RUTHERFORD, CALIFORNIA 94573
TEL: 707-963-4762 | FAX: 707-963-1822
WWW.ELIZABETHSPENCERWINES.COM