



Elizabeth Spencer™

2006 Sauvignon Blanc Mendocino

Appellation: Mendocino
Varietal Blend: 100% Sauvignon Blanc
Production: 40 barrels
Winemakers: Spencer Graham
Release Date: April 1, 2007

Winemaker's Notes

Intensely fragrant, offering aromas of grapefruit and lemon rind, pear blossom, lavender and gooseberry. Crisp acidity braces the palate and provides the structure for flavors of starfruit, white peach and citrus with the vineyard's hallmark hint of slate and fresh-cut grass which provide an intriguing counterpoint. The wine's body builds to a creamy fullness on the mid-palate without losing its focus, and flavors remain vibrant and complex through the finish.

Winemaking

The grapes for our 2006 Sauvignon Blanc were handled in much the same fashion as those in 2005: after harvest, the fruit was allowed to macerate for several hours in the press. This closely monitored process allowed the juice to extract aromatics and phenols from the gently broken skins, adding to the wine's intensity and complexity. Once pressed, we chose to cold ferment the juice in stainless steel in order to showcase the lovely varietal character produced in the vineyard. After fermentation, lees contact was maintained in order to enhance the wine's fullness of body and round out the palate.

Vineyards

The Sauvignon Blanc comes from a foothill-slope vineyard east of Ukiah, organically farmed by longtime grower and good friend Norma Gibson. The 30-year old vines, thick-trunked and gnarly, yield fragrant and astoundingly flavorful fruit. The care and effort put into this vineyard comes shining through in the quality of the wine we produce from this fruit, and we look forward to many great vintages in the future.

Vintage

For the second year in a row we had a wet spring and a cooler than average growing season – until a two week heat wave struck in mid-summer. Thankfully, the Sauvignon Blanc 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 crisp natural acidity that is characteristic of Sauvignon Blanc, and we were able to harvest these grapes at the perfect balance of ripeness and structure during the second week of September.