



APPELLATION: MENDOCINO
VARIETAL BLEND: 100% CABERNET SAUVIGNON
(LABEL CERTIFIED ORGANIC & BIODYNAMIC)
WINEMAKERS: SPENCER GRAHAM
RELEASE DATE: SUMMER 2010

WINEMAKER'S NOTES

Opaque magenta in the glass, our 2007 Cabernet Sauvignon from Mendocino offers enticing aromas of ripe black plum, blackberry, cassis and hints of dusty chaparral and earthy tobacco. With a plush texture and overflowing with delicious flavors of black fruits such as dark plum and black cherry, this flavorful well-balanced wine has subtle notes of tobacco, cigar box, pepper and black tea. The firm tannin profile has a harmonious integration of oak and rich fruit. The palate is bright and lively with delicious fruit flavors throughout the long, persistent finish.

WINEMAKING

Hand-picked and meticulously sorted upon arrival at the winery, the grapes for our 2007 Cabernet Sauvignon, Mendocino were given a combination of punch downs and pumpovers during fermentation. We elected to leave the wine and skins together 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 drinking very well upon release and will continue to evolve in bottle for years to come.

VINEYARDS

The grapes were harvested from a completely organic and Demeter-certified Biodynamic vineyard just north of Ukiah in Mendocino County. This ten-year old hillside vineyard has an ideal southeasterly facing. This vineyard is certified organic by CCOF (California Certified Organic Farming) and biodynamic by Demeter. The official seals on the back label clearly denote these designations. With the warm days and cool, oftentimes foggy evenings in this winegrowing region, the moderate temperatures allow Cabernet Sauvignon grapes to develop a mature tannin profile while retaining aromatic complexity and suppleness.

MEANING OF BIODYNAMIC FARMING

DEMETER CERTIFICATION

"Biodynamic® agriculture is a philosophy and methodology that views a farm as a self-sustaining ecosystem entirely responsible for creating and maintaining its individual health and vitality without any external and unnatural additions. The standards for a Demeter Certified Biodynamic farm are quite rigorous, including the organic certification prohibitions against the use of synthetic pesticides and fertilizers, and going much further to include a biodiversity set aside of 10% of total land, on-farm fertility and pest control, rigorous processing standards that emphasize minimal product manipulation, and most importantly whole farm certification (versus a particular crop or area allowed in organic certification). It is one of the most sustainable forms of agriculture, creating healthier food for healthier people and a healthier planet." Demeter USA.

VINTAGE

In 2007, the growing season in northern California started out to be quite warm until the temperatures mellowed in the middle of August, leading into a mild, dry fall. This moderate growing season allowed the grapes to develop and ripen evenly. By assiduous management of vine growth and crop levels, we were able to guide our Cabernet Sauvignon to optimum ripeness, showcasing complex and forward aromas and flavors. The result is a wine which is a brilliantly true expression of the variety, featuring lush, pure flavors, a fruit-centered personality with ample structure and body, balancing natural acidity and classic Bordelaise character.

CELLARING NOTES

While delicious upon release, this wine has all the backbone and stuffing to age well for another 12 to 15 years when kept at cellar temperatures of around 55 degrees.

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