

Proprietor Blended
SPECIAL CUVÉE

Elizabeth Spencer

CABERNET SAUVIGNON
NAPA VALLEY

Vintage 2007

92 Barrels

Produced & Bottled by Elizabeth Spencer Wines

APPELLATION: NAPA VALLEY
VARIETAL BLEND: 97% CABERNET SAUVIGNON, 3% MERLOT
PRODUCTION: 92 BARRELS
WINEMAKER: SPENCER GRAHAM

WINEMAKER'S NOTES

Deep magenta in color. Our signature aromas of cassis, cigar box and baked earth are joined by notes of incense and whole black peppercorns. A wine of great structure and grip with remarkable palate presence and focused flavors of black plum cobbler and Bing cherry. Balanced natural acidity lends a youthful brightness and indicates that the wine will age gracefully.

WINEMAKING

Upon arrival at the winery, we hand-sorted the grapes, keeping only the ripest, fully-intact berries. We lightly macerated the berries and gave them a long, cold soak in order to extract color and flavor from the skins. Fermentation was then allowed to start with "native" yeasts. The fermenting juice and skins received a combination of pump overs and punch down treatments each day as needed. Once fermentation had completed, the wine was macerated on the skins to increase extract and to allow the tannin structure to soften. The wine was aged for twenty months in a selection of small 60-gallon barrels from a variety of French coopers. Underscoring our winemaking philosophy of "minimal intervention," the wine is handled as little as possible from fermentation through barrel aging and then bottled without fining or filtering.

VINEYARDS

The fruit for our Napa Valley Cabernet Sauvignon is selected from a representative array of vineyards located in the Valley's finest sub-appellations. We are privileged to work with exceptional growers and premier sites in St. Helena, Howell Mountain, Yountville, Oakville, Rutherford and Mt. Veeder. This diverse assortment of vineyards allows us to present a Cabernet Sauvignon which is truly representative of Napa Valley.

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 clean, pure flavors, ample structure and body, balancing natural acidity and classic Bordelaise character.

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