



APPELLATION: SONOMA COAST  
VARIETAL BLEND: 100% SYRAH  
WINEMAKER: SPENCER GRAHAM  
RELEASE DATE: SPRING 2010

#### WINEMAKER'S NOTES

Deep purple in color. Cascading aromas of ripe blackberry and plum, white pepper, graphite and an exotic suggestion of Chinese 5-spice powder with notes of cloves, cinnamon and anise. On the palate, this wine is full and robust with a velvety broad texture followed by a cavalcade of bright, vivacious fruit and a sumptuously plush mouth feel. The 2007 "Block Nine" Syrah is punctuated by purity of fruit and a delicious clean finish with flavors of rich mission fig accompanied by hints of tobacco and cognac.

#### WINEMAKING

In every vineyard there are small sections or blocks which produce fruit that is a cut above for reasons which can range from better soil to more advantageous sun exposure. In these sections, we allowed our grapes to ripen a bit longer than the rest of the vineyard. We found that the vines in these optimal sections continued to increase in complexity without sacrificing natural acidity and tannins. Once harvested, this Block Nine Syrah was hand-sorted and fermented in small lots with 40% whole clusters. Temperatures were kept cool at the beginning of the fermentation and then allowed to rise naturally in the traditional Rhone fashion. The juice and skins (also known as "must") were punched down by hand every day in order to gently extract more flavor and tannin from the grape skins. After fermentation, the free run wine was kept separate from the hard press and was aged in neutral French oak for 16 months. The wine was bottled unfiltered and unfiltered in its natural state following our philosophy of minimal intervention.

#### VINEYARDS

Our Block Nine Syrah grapes are sourced from a vineyard located just north of San Pablo Bay on Lakeville Highway outside of Petaluma in southern Sonoma County. Cooling influences from the nearby bay converge with those from the Pacific Ocean to create a particularly cool microclimate which allows for a stellar expression of the variety.

#### VINTAGE

The 2007 growing season in northern California appeared to be trending toward a warm one, until the hot days of August mellowed into a mild, dry fall. The moderate temperatures allowed our grapevines to develop their fruit gradually and to ripen quite evenly. By assiduous management of the crop level and vine growth, we were able to guide this vintage's Block Nine Syrah to optimum ripeness, with full tannin maturation as well as 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, and balancing natural acidity.

#### CELLARING RECOMMENDATIONS

While delicious upon release, this sumptuous, well-structured wine will continue to improve in the bottle well into 2016.

*Elizabeth Spencer*

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