



APPELLATION: MENDOCINO
VARIETAL BLEND: 100% PETITE SIRAH
(LABEL CERTIFIED ORGANIC & BIODYNAMIC)
WINEMAKERS: SPENCER GRAHAM
RELEASE DATE: SPRING 2010

WINEMAKER'S NOTES

Deep dark purple in color. Our 2007 Petite Sirah gradually opens to a lovely array of enticing aromas of violets, ripe wild plums, black cherries, with a hint of black pepper and madrone oak redolent of the sun-baked hillsides of Mendocino County where these grapes are grown. The persistent ripe black fruit impressions are carried well into big mouth filling flavors of dark plums and black cherry with notes of cedar and tobacco. This wine has great structure and bold texture overlaying the cornucopia of ripe fruit. It is very well balanced with intense power and long, lingering tannins. Decanting about an hour prior to consuming is recommended for this bold beauty.

WINEMAKING

Hand-picked and meticulously sorted upon arrival at the certified organic and biodynamic winery, our 2007 Petite Sirah was fermented with 20% whole clusters for added aromatic complexity and enhanced structural development. The fruit was given a combination of punch downs and pumpovers during fermentation, 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 small French oak barrels, this powerful wine shows magnificently upon release and will continue to evolve nicely in bottle.

VINEYARDS

Our Petite Sirah is grown on a steep southwestern facing vineyard located in the hills of Mendocino County just north of the town of Ukiah. We have established a long-term relationship with our grower who is dedicated to organic and biodynamic farming and has received official certification for his farming practices. 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 warm days and cool, oftentimes 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.

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

The 2007 growing season in northern California was on track to be quite warm, until the hot summer days of August finally mellowed into a mild, dry fall. This moderate growing season provided an ideal climate for the gradual ripening, allowing grapes to develop and ripen evenly. By careful management of the crop level and vine growth, we were able to guide this vintage's Petite Sirah 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 character.

CELLARING NOTES

This wine can be cellared for 8 to 12 years or longer especially if kept at a constant temperature of about 55 degrees.

Elizabeth Spencer

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