

Proprietor Selected
SPECIAL CUVÉE

Elizabeth Spencer

PINOT NOIR
SONOMA COAST

Vintage 2007

50 Barrels

Produced & Bottled by Elizabeth Spencer Wines

APPELLATION: SONOMA COAST
VARIETAL BLEND: 100% PINOT NOIR
WINEMAKER: SPENCER GRAHAM
RELEASE DATE: FALL 2008

WINEMAKER'S NOTES

Garnet red with rich purple highlights. Enticing aromas of bright Bing cherry, Asian spice, tobacco, black tea and hints of underbrush are the highlights found in the complex and elegant nose. Plush and full on the palate, this Pinot Noir offers flavors of dark cherry, rich plum and pomegranate accented by silky smooth tannins along with a lively natural acidity. This wine has a lengthy and delicate spicy finish. While delicious upon release, our Sonoma Coast Pinot Noir will continue to improve with additional cellaring.

WINEMAKING

Our 2007 Pinot Noir was harvested by hand on the second and third weeks of August. Upon arrival at the winery, grapes were hand-sorted and placed into small open-top fermenters with a small amount of whole-cluster fruit added for aromatic complexity. Following a week-long cold soak, the tanks gradually warmed and native yeasts were allowed to begin fermentation. Each day, as we tasted the developing wine and evaluated flavor extraction, intensity and mouth feel, we determined our punch-down schedule. Temperatures were kept on the low side of average during fermentation in order to preserve the classic Pinot Noir aromas. Following fermentation, the wine was aged in a selection of small French oak barrels. The result is a wine that has all the elements of a classic example of this variety.

VINEYARDS

Our Sonoma Coast Pinot Noir 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 Coast to create a particularly cool microclimate which allows for a stellar expression of the variety. Pinot Noir is a grape variety that loves the cool-weather growing conditions created by the persistent fog and maritime influences of the Sonoma Coast.

VINTAGE

The 2007 growing season in northern California appeared to be trending toward a warm one, until the dog days of August mellowed into a mild, dry fall. The ideal weather with moderate temperatures allowed gradual and even ripening in our vineyards. By assiduous management of the crop level and vine growth, we were able to guide this vintage's Pinot Noir 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.

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