



*Elizabeth Spencer*<sup>™</sup>

## **2007 Sauvignon Blanc, Organic**

Appellation: Mendocino  
Varietal Blend: 100% Sauvignon blanc  
Production: 60 Barrels  
Winemakers: Spencer Graham

### **Winemaker's Notes**

Intensely fragrant, offering aromas of grapefruit and lemon rind, pear blossom, lavender and gooseberry. Crisp acidity braces the palate and provides structure for flavors of starfruit, white peach and citrus, and the vineyard's hallmark hint of slate and fresh-cut grass provide intriguing counterpoint. The wine's body builds to a creamy fullness on the mid-palate without losing its focus, and flavors remain vibrant and complex through the finish.

### **Winemaking**

The grapes for our 2007 Sauvignon blanc were handled in much the same fashion as in years past: after harvest, the fruit was allowed to macerate for several hours in the press. This closely monitored process allowed the juice to extract aromatics and phenols from the gently broken skins, adding to the wines intensity and complexity. Once pressed, we chose to cold ferment the juice in stainless steel in order to showcase the lovely varietal character produced in the Gibson vineyard. Post fermentation, lees contact was maintained in order to enhance the wine's fullness of body and round out the palate.

### **Vineyards**

The Sauvignon blanc we use to craft this wine comes from a foothill-slope vineyard east of Ukiah, organically farmed by long-time grower and good friend Norma Gibson. The thirty year old vines, thick-trunked and gnarly, yield fragrant and astounding flavorful fruit. The care and effort she puts into her vineyard comes shining through in the quality of the wine we produce from her fruit, and we look forward to many great vintages to come through our collaboration with her.

### **Vintage**

The 2007 growing season afforded our Mendocino Sauvignon blanc the opportunity to develop its characteristic aromas and flavors at a sedate pace. Norma Gibson's vineyard, with its west-facing slope, produced its fruit in the gentle warmth of a long, mild summer. As a result, the grapes were able to retain all of the crisp natural acidity that is characteristic of Sauvignon blanc, and we harvested them at the perfect balance of ripeness and structure during the second week of September.