

Proprietor Selected
SPECIAL CUVÉE

Elizabeth Spencer

SYRAH
SONOMA COAST

Vintage 2007

30 Barrels

Produced & Bottled by Elizabeth Spencer Wines

APPELLATION: SONOMA COAST
VARIETAL BLEND: 100% SYRAH
WINEMAKERS: SPENCER GRAHAM
RELEASE DATE: SUMMER 2010

WINEMAKER'S NOTES

Dark purple in color with cascading aromas of blackberry, plum, white pepper and cinnamon. On the palate, generous, vivacious fruit harmonizes with lively acidity. The mid palate brings touches of toast and vanilla beneath black cherry and cranberry. The 2007 Syrah finishes clean with persistent flavor and characteristic tannins.

WINEMAKING

Harvested on the 9th of October, our 2007 Syrah, Sonoma Coast 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 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 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

Delicious upon release, this wine will age well through 2016 when kept at cellar temperatures of around 55 degrees.

Elizabeth Spencer

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