



APPELLATION: SONOMA COAST  
VARIETAL BLEND: 100% CHARDONNAY (WENTE CLONE SELECTION)  
PRODUCTION: 8 BARRELS  
WINEMAKER: SPENCER GRAHAM

#### **WINEMAKER'S NOTES**

This Wente Clone Cuvée Chardonnay is rich yellow-gold in color with aromas of honeysuckle, pear blossom, toasted vanilla bean and green fig. It is voluptuous, rich and full on the palate with flavors of honeycomb, white pepper, ripe stone fruit, clove and bright lemon. A wine possessing seductive viscosity, it has an ideal balance of weight and roundness. With a long lingering finish echoing the flavors, this wine is quite enjoyable upon release. It will continue to evolve and develop in complexity and richness with additional aging.

#### **WINEMAKING**

Throughout the growing season, our Chardonnay grapes from the Wente Clone stood apart with a distinctive richness, profound intensity along with a bright natural acidity and great depth of structure. After observing the near perfect growing conditions and after tasting the extraordinary fruit, we decided to ferment the Wente Clone Chardonnay as a small independent batch. Following hand-harvesting, the grapes were pressed as whole clusters and then fermented in a combination of new and older French oak barrels. In order to highlight the natural expression of the fruit, there was very little handling throughout the winemaking process which has only served to heighten the wine's richness and allure.

#### **VINEYARDS**

Our Chardonnay grapes are sourced from Gary Hendricks' vineyard, north of San Pablo Bay on Lakeville Highway outside the town of Petaluma in southern Sonoma County. Cooling influences from the nearby bay converge with those from the Pacific coast to create a particularly cool mesoclimate, one which allows for gradual and complete development of flavors and aromas.

#### **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. This sedate ripening climate allowed our grapevines to develop their fruit gradually and ripen it evenly. By assiduous management of the crop level and vine growth we were able to guide this vintage's Chardonnay to optimum ripeness, with firm structure 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.

*Elizabeth Spencer*

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