



*Elizabeth Spencer*TM

2007 Rosé of Pinot Noir

Appellation: Sonoma Coast
Varietal Blend: 100% Pinot Noir
Winemaker: Spencer Graham

Winemaker's Notes

Delicately salmon hued, shot through with traces of soft pink. Pleasant aromatic notes of strawberry, peach, watermelon, and the teasing suggestion of minerality. Flavors of strawberry, honeydew melon, cranberry, lavender, and tangy citrus overlay sparkling acidity. The wine is light, crisp and vibrant, culminating in a refreshing, clean finish.

Winemaking

Select lots of Pinot noir from our Sonoma Coast vineyards were used in the vinification of this crisp rosé. Painstakingly cold fermented in stainless steel in order to ensure that the delicate Pinot aromatics were preserved, this wine showcases the bright natural acidity characteristic of the region. After judicious but brief lees contact we bottled the wine after four months in tank, capturing the bright and fresh nature of the wine for you in bottle.

Vineyards

Our Pinot noir 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 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.