

Proprietor Selected
SPECIAL CUVÉE

Elizabeth Spencer

SYRAH
SONOMA COAST

Vintage 2008

25 Barrels

Produced & Bottled by Elizabeth Spencer Wines

APPELLATION: SONOMA COAST
VARIETAL BLEND: 100% SYRAH
WINEMAKERS: SPENCER GRAHAM
RELEASE DATE: SUMMER 2011

VINEYARDS

Our Sonoma Coast Syrah grapes are sourced from a vineyard located just north of the San Pablo Bay on Lakeville Highway outside the town of Petaluma. 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 2008 growing season was an arduous one for grape growers in northern California. A long, dry winter prompted vines to bud much earlier than normal, leaving them vulnerable to damaging frosts. Luckily, our Syrah vineyard escaped the brunt of the cold weather. The crop was significantly smaller than normal. Happily, we were able to harvest our Sonoma Coast Syrah grapes with a near-perfect balance of ripeness and structure.

WINEMAKING

Hand-harvested and hand-sorted, the 2008 Syrah Sonoma Coast was fermented in small lots with 40% whole clusters. Temperatures were kept cool at the beginning of fermentation and then allowed to rise naturally in the traditional Rhone fashion. The juice and skins 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 from the hard press and was aged in neutral French oak barrels. The wine was bottled unfined and unfiltered in its natural state.

WINEMAKER'S NOTES

Dark magenta in color. Aromas of blackberries and plum. Notes of black cherry and apricots are subtle and delicate on the entry. The 2008 Syrah has serious structure and finishes clean with persistent flavors and tannins.

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