



APPELLATION: SONOMA COAST
VARIETAL BLEND: 100% CHARDONNAY
PRODUCTION: 10 BARRELS
DIRECTOR OF WINEMAKING: SPENCER GRAHAM

VINEYARDS

Our Chardonnay Sonoma Coast vineyards are located just north of the San Pablo Bay on Lakeville Highway. The south facing hillside vineyards are near the town of Petaluma in southern Sonoma County. Cooling influences from the nearby bays converge with those from the Pacific Ocean to create a particularly cool microclimate which is ideal for growing premium Chardonnay grapes. This also provides a platform for gradual and complete development of fruit flavors and aromas.

VINTAGE

The 2010 growing season was predominately cool with a warm Indian summer in September. A long, cool growing season allowed great acid retention in the fruit and allowed more hang time for flavor development. This helped produce excellent fruit with good purity of flavors and color.

WINEMAKING

Following hand harvesting of grapes, our 2010 Chardonnay Sonoma Coast grapes were whole-cluster pressed and fermented in a combination of new and older French oak barrels along with specially designed stainless steel barrels. Malo-lactic fermentation was strongly discouraged in order to maintain the bright, lively acidity which characterizes this wine. Following fermentation, the wine was stirred two times per month while still in barrel. This is a gentle process that heightens the wine's richness and mouth feel on the palate.

WINEMAKER'S NOTES

Golden, clear with slight viscosity. The 2010 Chardonnay Sonoma Coast offers fresh aromas of lime zest and green apple on the nose. The wine has a very bright acidity that will add structure to the wine as it ages. Hints of white peach, toasted pumpkin seeds and honeydew linger after the last delicious sip.

Elizabeth Spencer

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