



APPELLATION: SONOMA COAST
VARIETAL BLEND: 100% PINOT NOIR
PRODUCTION: 12 BARRELS
DIRECTOR OF WINEMAKING: SPENCER GRAHAM

VINEYARDS

Our Pinot Noir grapes used to produce our Rosé of Pinot Noir are from a vineyard located just north of the San Pablo Bay on Lakeville Highway. The south facing hillside vineyard is near the town of Petaluma in southern Sonoma County. Characteristically, this area benefits from the cooling influences of the nearby bays that converge with those from the Pacific Ocean to create a particularly cool microclimate. This provides for the ideal conditions for growing premium Pinot Noir grapes. It also creates a platform for gradual and complete development of fruit flavors and aromas.

VINTAGE

The growing season got off to a late start because of an unusually wet and cool spring. Summer temperatures were cool, rarely rising above 90° F. Yields were light which resulted in incredible fruit. The longer growing season allowed great acid retention in the fruit and extended time for flavor development.

WINEMAKING

We carefully harvested select lots of Pinot Noir from the Sonoma Coast vineyard in the vinification of this crisp Rosé. The fruit was painstakingly cold fermented in stainless steel in order to ensure that the delicate Pinot Noir aromatics were preserved. After judicious but brief lees contact, we bottled the wine after four months in tank, capturing the bright and fresh nature of the wine.

WINEMAKER NOTES

Lovely peach-pick hue, with loads of passion fruit and ripe kiwi aromas. This is a refreshing wine, mineral and complex. Excellent acidity that cuts through the red grapefruit and tropical flavors and lends a long, clean finish. Perfect alone, with plenty of weight to enjoy with food.

Elizabeth Spencer

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