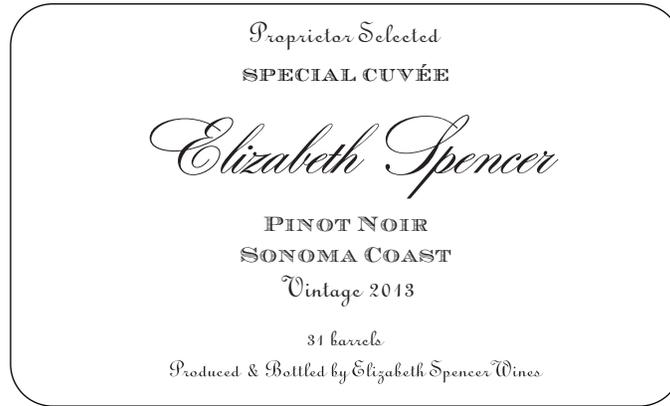


2013 ELIZABETH SPENCER PINOT NOIR, SONOMA COAST



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

WINEMAKER'S NOTES

Round and fruity, with spice and depth. Black and brambly fruits open the nose and layer atop smoked tea leaves, dried cranberries, dried mushrooms, and lavender. The palate features more red fruits—strawberry, wild cherry—and begins full and rich but lightens toward the finish, which is full of dried rose petal, lavender, and cherry blossom. The fruit on the palate is balanced against an earthy, viscous, tannic texture.

VINEYARDS

Our Pinot Noir vineyard is located just north of the San Pablo Bay on Lakeville Highway in the Petaluma Gap region. This area is a part of the Sonoma Coast Appellation and experiences a great cooling influence from the nearby San Pablo Bay and the Pacific Ocean. This is not your normal geography. As inland valley air heats up, it pulls the cool coastal air into a naturally formed 15-mile-wide “gap” in the coastal range mountains. The wind flows off the ocean between Tomales Bay and Bodega Bay, builds up speed as it funnels through the gap, then empties into San Francisco Bay. Wind and fog define the area, giving the term “micro-climate” real meaning. With moderate day and night temperatures along with a daily breeze in late summer and early fall, the weather here is ideal for Pinot Noir and allows for a superb expression of its character. This site is always our first to ripen, for both reds and whites.

WINEMAKING

The Pinot Noir enjoyed a long, slow ripening and the grapes were harvested by hand in the early part of September. The grapes were divided into two open top stainless steel fermentation tanks and left on the skins for 15 days before pressing. While in barrel, the wine completed secondary fermentation. The finished wine is a combination of the two lots, each fermented with complimentary yeast strains. Following fermentation the wines were transferred into a selection of small, 60-gallon French oak barrels for 16 months and then bottled.

VINTAGE

2013 was the second vintage in a row of above normal crop size in the Sonoma Coast appellation. This was year two of the drought, although we did get slightly more rain in 2013 than in 2012. The perfect weather in the late winter, spring and summer lead to both a beautiful fruit set on the vines and the overall earliest harvest we've experienced since 2004.

Elizabeth Spencer

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