

# 2015 ELIZABETH SPENCER CHENIN BLANC, MENDOCINO



APPELLATION: MENDOCINO  
VARIETAL BLEND: CHENIN BLANC  
PRODUCTION: EIGHT BARRELS  
DIRECTOR OF WINEMAKING: SPENCER GRAHAM

## WINEMAKER'S NOTES

This wine is straw yellow in color. The 2015 Elizabeth Spencer Chenin Blanc offers enticing aromas of meyer lemon zest with subtle green apple and white fig. It has a focused, dry and sleek body. The palate is bright and sharp, with an enticing, structured acidity that well-supports layers of flavors, including peach, clover honey, and mandarin. The finish on this wine has a dense core with layered of sweet and tart flavors with a very elegant mineral persistence. Natural high acidity will help this wine age well, and while it is delicious upon release, we look forward to tasting this Chenin Blanc for many years to come.

## VINTAGE

2015 delivered another stellar vintage. Despite a lighter crop compared to the last two years, the quality and purity of the 2015 fruit is evident. Originally looked like a potentially challenging year with fourth year of drought. A mild winter causing early bud break, followed by protracted bloom and unseasonably cool weather in spring, contributed to smaller grape clusters and variable crop size. We had the earliest start to our harvest and our earliest finish ever. Early harvest is a blessing here as it can get very cold and wet mid-October.

## WINEMAKING

Our 2015 Chenin Blanc grapes were hand harvested. Upon arrival at the winery, we pressed the whole clusters and then fermented in tanks. Temperatures during fermentation were kept as low as possible in order to preserve the freshness of the fruit and the delicate aromas. Following fermentation, the wine was then racked to stainless steel 75 gallon barrels and aged for 6 months on light lees in order to broaden the mid-palate and add complexity to the flavor profile producing wines with some depth of complexity and finesse.

## VINEYARDS

The Chenin Blanc is selected from a 40-year old vineyard block with a northwestern exposure in Mendocino County. Bud break occurs very early in the growing season. This subtle orientation away from the direct sun allowed our Chenin Blanc to avoid overheating in the late afternoon which in turn allows the fruit to build complexity while retaining the natural acidity and distinctively elegant aromatics that are a hallmark of the variety. This underappreciated Loire grape variety is considered by many winemakers to be the most versatile of all grapes. It traditionally produces crisp and dry wines. Chenin Blanc is resistant to many vine diseases and has excellent vine vigor. It can be grown in warm climates which are usually too warm for many vinifera types and it can be grown in many different soil types.

*Elizabeth Spencer*

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