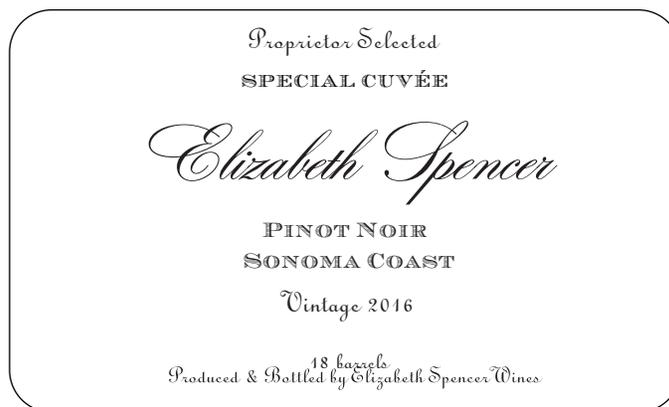


2016 ELIZABETH SPENCER PINOT NOIR, SONOMA COAST



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

WINEMAKER'S NOTES

Dark ruby-red in color. Seductive, delicate aromas of ripe black cherry, citrus fruits and sweet orange oil which is quite typical for wines from this vineyard. A round entry of mouth filling dark red fruits including damson plum mingle with hints of spice and dates. Though earthier than some vintages we have produced, this wine finishes with full and concentrated robust red fruit flavors. This vintage of our Pinot Noir has ample tannins which will allow the wine to pair well with everything from cheese to even lamb. The wine has great structure and plenty of backbone. It is delicious and approachable upon release and also has all the structure to make it quite age-worthy.

VINTAGE

2016 was a near normal crop size in the Sonoma Coast appellation, a welcome relief after the scarcity of the previous vintage. While the winter El Nino rains weren't as overwhelming as predicted, they provided a much needed boost to the vines and got them off to a good start following budbreak. The rest of this vintage was relatively calm and steady with harvest beginning the second week of August.

WINEMAKING

Harvested by hand, the grapes arrived at the winery and were hand-sorted. The fruit was placed into small open-top fermentation tanks with a small amount of whole-cluster fruit added for aromatic complexity. Following a week-long cold soak, the tanks were gradually warmed and native yeasts were allowed to begin fermentation. Temperatures were kept on the low side of average during fermentation in order to preserve classic Pinot Noir aromas. Following fermentation, the wines was transferred into a selection of small 60-gallon French oak barrels.

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.

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