

2017 PINOT NOIR, SONOMA COAST



TASTING NOTES

BRILLIANT GARNET COLOR COMBINED WITH AROMAS OF BING CHERRY, BLACK CHAI TEA, WILD BRAMBLE BERRIES, SPICY NUTMEG AND CARDAMOM SET THE STAGE FOR THIS SOPHISTICATED AND ELEGANT PINOT NOIR. SOFT AND JUICY WITH A DELICATE STRUCTURE AND TEXTURE THIS SONOMA COAST OFFERING HAS A REFINED AND COMPELLING PRESENCE ON THE PALATE. OFFERING RICH RED FRUITS, RIPE PLUM AND POMEGRANATE FLAVORS, THE NATURAL ACIDITY COMBINED WITH WELL-INTEGRATED OAK AND TANNINS CREATES A DELIGHTFUL FINISH.

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 PART OF THE SONOMA COAST APPELLATION AND EXPERIENCES A GREAT COOLING INFLUENCE FROM A NATURALLY FORMED 15-MILE WIDE "GAP" IN THE COASTAL RANGE MOUNTAINS THAT ACTS AS A WIND FUNNEL, PULLING COOL AIR FROM THE PACIFIC OCEAN THROUGH THE GAP AND INTO THE BAY, DEFINING THE AREA AND 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 EXPRESSIVE PINOT NOIR.

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 WERE TRANSFERRED INTO FRENCH OAK BARRELS.

WINEMAKER	SARAH VANDENDRIESSCHE
APPELLATION	SONOMA COAST
HARVEST DATE(S)	8/28/2017
BOTTLING DATE	6/25/18
ALCOHOL	14.7%
BARRELS/AGING	4% NEW, 96% NEUTRAL

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