



Elizabeth Spencer
BONDED WINERY EST. 1998

2018 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 wine 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

The fruit comes from a vineyard located just north of the San Pablo Bay in the Petaluma Gap region. This part of the Sonoma Coast AVA is named 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 to the bay, defining the area and giving the term “Micro-Climate” real meaning. With moderate day and night temperatures the weather here is ideal for expressive pinot noir.

WINEMAKING

Harvested by hand, the grapes were hand-sorted, placed into small open-top fermentation tanks, and a small amount of whole-cluster fruit added for aromatic complexity. Following a five day cold soak, the tanks were gradually warmed while fermentation began. In order to preserve classic pinot noir aromas, the fruit spent 15 days in tank. Following fermentation, the wine was transferred into French oak barrels.

Winemaker: Sarah Vandendriessche
Appellation: Sonoma Coast
Harvest Date(s): 9/26
Bottling Date: 3/17/20
Alcohol: 14.7%
Barrels/Aging: 100% French Oak, 7% New