

ELIZABETH SPENCER

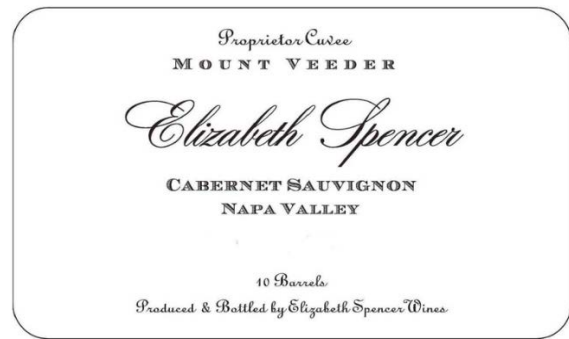
Elizabeth Pressler and Spencer Graham are a husband-wife team who have been making wine together since 1998. Sourcing fruit from a handful of dedicated growers and a dozen vineyard blocks both Elizabeth and Spencer carefully monitor the annual growing cycle and fruit development through to harvest. "Our growers provide us with continuity of high quality fruit, and we pay them fairly and reliably, in vintages of scarcity and excess."



In an era of corporate grape contracts, their long-term agreements consist simply of mutual high regard and a handshake. These are wines that capture the soul of California.

Believing that the best wine is made from superior grapes, Elizabeth Spencer makes Cabernet Sauvignon from select vineyards in the Napa Valley. The Pinot Noir and Chardonnay come from the Sonoma Coast appellation. Vinifying wine in small individual lots, in 2005, they produced very small quantities of Mendocino Sauvignon Blanc from CCOF Organically Certified vineyards. Made to be accessible in youth, their wines display ample fruit and are well-balanced from the first impression through to the finish.

CABERNET SAUVIGNON



Varietal/Blend: 88% Cabernet Sauvignon, 11% Merlot, 1% Cabernet Franc

Alcohol: 14%

Soil: granite & loam

Farming: sustainable

Range of Years Vines Planted: 1952-2002

Fermentation: cold soak, open top fermentation

Aging: 24 months in 60 gallon French Oak

Yeast: native

Fined: none

Filtered: light

Production #s: 144 Barrels

The fruit for our Cabernet Sauvignon Napa Valley is selected from a representative array of vineyards located in the Napa Valley's finest sub-appellations. We are privileged to work with exceptional growers with premier vineyards in St. Helena, Spring Mountain, Howell Mountain, Yountville, Oakville, Rutherford and Mount Veeder. This diverse assortment of vineyards allows us to produce a Cabernet Sauvignon which is truly representative of Napa Valley.

Country: United States

Region: California

Sub Region: Napa