

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 and a carbon neutral winery. Made to be accessible in youth, their wines display ample fruit and are well-balanced from the first impression through to the finish.

Norma Gibson, the grower of our Sauvignon Blanc from Mendocino County. First planted in late 1970's, the vineyard sits on Talmadge Bench just east of Ukiah. A portion of the vineyard is dedicated to free-standing, head-pruned vines and the rest is planted in classic vine rows with an overhead trellis system. This vineyard has been farmed organically since 2001. Our back label carries the official CCOF seal which is the guarantee to our customers that the grapes were grown to the exacting standards set forward by the National Organic Program.

SAUVIGNON BLANC



Varietal/Blend: 100% Sauvignon Blanc

Farming: certified organic

Soil: Pinole loam / San Ysidro loam

Ave Year Vines Planted: 1978-1980

Fermentation: macerates for several hours in the press / gently pressed and fermentation begins in stainless steel tanks

Aging: finished in 82% stainless steel tanks / 11% stainless steel barrels / 7% neutral French oak on the lees

Alcohol: 12%

Yeast: native and selected

Fined: none

Filtered: light

"This Vintage began rather early. But thanks to nearly 3 inches of rain in February and more than an inch in April, the vines managed to thrive. This quick start was due primarily to the weather and the light vineyard yield. Even though the summer was generally mild, last spring's dry warm weather contributed to early vine development. Early harvest is a blessing here as it can get very cold and wet mid-October. We were able to pick at ideal physiological ripeness. While yields were down and approaching near average levels after three vintages in a row of abundant crops, the quality and purity of the 2015 fruit is evident. The quality of the fruit is exceptional and particularly fragrant, and our wines are showing excellent color and body only a few days into fermentation."

Winemaker's Notes, More at ElizabethSpencerWines.com

Country: United States

Region: California

Sub Region: Mendocino

Vineyard: Norma Gibson Ranch and McFadden Vineyard

Vineyard Size: 30 acres