

# ELIZABETH SPENCER WINES

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.

## PINOT NOIR



Proprietor Selected  
SPECIAL CUVÉE

*Elizabeth Spencer*

PINOT NOIR  
SONOMA COAST

Barrels  
Produced & Bottled by Elizabeth Spencer Wines

**Varietal/Blend:** Pinot Noir

**Farming:** sustainable

**Years Vines Planted:** 1952-2002

**Soil:** granite & loam

**Yeast:** native

**Fermentation:** cold soak, open top fermentation

**Ageing:** 16 months in 60-gallon French oak barrel

**Alcohol:** 14.7%

**Fined:** none

**Filtered:** light

**Country:** United States

**Region:** California

**Sub Region:** Sonoma Coast

The temperate conditions of the Petaluma Gap provide an opportunity to craft a generous and well-structured Pinot Noir, though without sacrificing purity, layered complexity and aromatic detail. Earthy and broad, our Pinot features ample black cherry, strawberry and pomegranate fruit, complicated by mushroom, spice and orange oil.