

SPELL

Pinot Noir

Terra de Promissio Vineyard
Sonoma Coast

— Wine Profile —

The Terra de Promissio Vineyard is owned and managed by Charles and Diana Karren with the help of Diana's parents it is a true family operation. Planted in 2002 to Pinot Noir clones 777 and 115 it is located east of Petaluma on a rolling hill in what is unofficially referred to as the Petaluma Gap of the Sonoma Coast AVA. Buffeted by cold maritime winds the fruit ripens slowly and produces wines of exceptional elegance and purity.

Dark violet in color, aromas of cherry, strawberry, oats, all spice, anise, sassafras add to a brooding quality in the glass. Flavors of cranberry and pomegranate hinting towards darker fruit and forest duff sweep across the palate. Balanced by smooth tannins and perfect acidity flavors of black cherry and bitter chocolate seem to linger for eternity. Drink now or over the next 5 to 7 years.

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SPELL

Chardonnay

Russian River Valley

— Wine Profile —

Located less than a mile west of the town of Graton in Sonoma County, the Dutton Sullivan Vineyard was planted in 1982 to a heritage selection of Wente Chardonnay on its own rootstock. With its proximity to the Pacific Ocean the growing season of warm, sunny days followed by cool, foggy evenings allows for a slow and even ripening. The extremely small clusters and berries grown at this vineyard produce wines of remarkable flavor and texture.

A greenish-golden color introduces this luscious Chardonnay. Hints of toasted oats, oak, crushed rock, and citrus fill the glass. Lemon curd, Bosc pear, green apple, and ginger snap mingle in the succulence of this wine. Palate coating, the flavors carry through to a lingering finish that begs to be replenished. Enjoy now or over the next 2 – 4 years.

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SPELL



ROSE

Vin Gris of Pinot Noir



SONOMA COUNTY

— Wine Profile —

Produced from the Saignée (French for “bleed”) of the Pinot Noir. The juice for this wine is removed (“bled”) from each lot of Pinot Noir as it is being destemmed into the fermenter. It is transferred to a stainless steel tank which is maintained at 50° F to promote a slow, cool fermentation that preserves the fantastic aromatics. Once the primary fermentation has completed (2-4 weeks after the last lot of Pinot Noir is processed) the wine is moved to a selection of neutral French oak and stainless steel barrels for another 4 to 8 weeks of aging before bottling in January.

A light salmon color, this wine yearns for warmer weather. Aromas of white strawberry, watermelon rind, and grilled white peaches fill the glass. Light on the palate, flavors of fresh spring strawberries and watermelon flow over the tongue. Bright acidity and a touch of minerality adds to a smooth, lingering finish. Serve chilled and drink now or over the next eight months.

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SPELL

Pinot Noir

Nichole's Blend
Sonoma County

— Wine Profile —

Nichole's Blend Pinot Noir comes from a number of select Sonoma County vineyards. From as far south as the Petaluma Gap, where the cold maritime breezes help to produce wines of excellent purity and elegance; to the East on top of Sonoma Mountain, with its volcanic soils which produces wines with structure and savoriness; to the far western edge of the Russian River Valley, which produces wines with richness and ripe dark fruit flavors. The resulting wine is an excellent example of the harmony between these distinctive regions within Sonoma County.

A dark Ruby color introduces aromas of black raspberry, ripe cherry, and dried rose petals with a suave incense of black tea and juniper. The flavors carry through on the palate with hints of toasted grains and sappy dark fruit and ends with luscious tannins and a lasting cherry note. Drink now or over the next 6-7 years.

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SPELL

Pinot Noir

Marimar Estate Vineyard
Sonoma Coast

— Wine Profile —

The Marimar Estate Vineyard lies on a hillside overlooking the township of Freestone on the western edge of the Sonoma Coast appellation. This special vineyard benefits from Goldridge soils and a cool marine influence, naturally controlling yields to produce concentrated, exotic wines.

A dark ruby, almost purple color introduces this beautiful wine. Crisply focused aromas of red raspberry and wild cherry mingle with scents of forest floor, roasted grain, orange zest, cinnamon, clove and rose petals. The ripe red fruit flavors paired with Garam Marsala and sumac spice notes carry through to the finish, highlighted by a lingering mineral element. Drink now or over the next 7–8 years.

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SPELL

Pinot Noir

Weir Vineyard
Yorkville Highlands

— *Wine Profile* —

The Weir Vineyard in the Yorkville Highlands is located on a south facing hillside of rocky gravelly soils at an elevation that ranges between 850 and 1000 feet. Cool ocean air funnels up the Anderson Valley to regulate the ripening of the exceptional fruit from this vineyard.

Earthy, minerally, age-worthy and dark ruby in color, this youthful and elegant wine is as distinctive as they get.

Forthcoming aromas of ripe red fruit, toasted oak, sage and citrus fill the glass. Concentrated flavors of black cherry, raspberry, cedar, cocoa nib, and a mineral element envelop the mouth and lead to a lasting finish heightened by bright acidity and gentle tannins.

Drink now or over the next 8–10 years.

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SPELL

Pinot Noir

Alder Springs Vineyard
Mendocino County

— Wine Profile —

The Alder Springs Vineyard is located 12 miles west of the Pacific Ocean, overlooking the town of Laytonville in the center of Mendocino County. The fruit for the Spell wines comes from two blocks located at an elevation that ranges between 1700 to 1900 feet on a Southeastern facing slope. The low-vigor, volcanic-based soils produce wines of distinctive character.

A dark purple garnet color introduces aromas of black raspberry, boysenberry, sandalwood, smoke and ground sage. Concentrated flavors of blueberry, raspberry, and ripe strawberry mingle with toasted grains, earth and bay leaf, sumac and juniper notes.

The mountain fruit origin is detectable in the tannin structure and mineral elements, on the finish, are highlighted by wild berry fruit flavors. Drink now or over the next 8–10 years.

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