



Elizabeth Spencer
RUTHERFORD 1872

ROSÉ
NORTH COAST
VINTAGE 2021

THE GROWING SEASON

The vineyards in the North Coast experienced drought and very light rain throughout the winter impacting yields across all varietals in the North Coast. Mild temperatures at the end of the growing season allowed for lower-than-normal alcohols and an enhanced aromatic freshness.

WINEMAKING

Our aim is to make a blend that reflects the cool climate of the North Coast mingled with the juicy fruit and fresh aromatics that light red varietals contribute to Rosé. With that in mind, we harvest the grapes once they have achieved the perfect balance of ripeness and structure, the fruit then macerates on its skins to extract color before being pressed off into a stainless tank for fermentation.

TASTING NOTES

Brilliant blush in color with delightful aromas of wild strawberry, orange peel and caramel apple. This luscious wine is refreshingly balanced with delicate flavors of rose petal and raspberry. Approachable, light and airy, there is a kiss of sweetness with crisp acidity on the finish.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: North Coast

BOTTLING DATE: 12/21

ALCOHOL: 14.1%

pH: 3.38

TA: 6.20 g/l

AGING: 100% Stainless Steel

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