



Elizabeth Spencer
RUTHERFORD 1872

CHARDONNAY
MENDOCINO

VINTAGE 2021

MADE WITH ORGANIC GRAPES

IN THE VINEYARD

This wine is made from carefully selected Chardonnay grapes grown in prestigious, organically farmed vineyards across Mendocino County. Select lots of Chardonnay were blended to develop complexity before being aged in primarily stainless-steel tanks. A small portion of the wine was aged in seasoned American oak barrels to impart a light oak characteristic.

THE GROWING SEASON

2021 was a smooth and uneventful harvest season. June started out warm, followed by a cool and foggy July and August that slowed ripening and caused nice retention of acidity. Even ripening, with no extreme heat events, made for ideal growing conditions. Sparse winter rains resulted in an early budbreak, evenly developed clusters, and smaller berries packed full of flavor. Overall, the fruit was exceptional, making it another amazing year for quality.

TASTING NOTES

This Chardonnay opens embraces with bright aromas of ripe nectarines and honeydew melon with a hint of honeysuckle. Flavors of white peach, fig and caramel are complemented by undertones of crème brûlée. This fruit forward wine with has a luxurious, soft mouthfeel and long finish.

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TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Mendocino

ALCOHOL: 13.5%

PH: 3.34

TA: 5.5