



*Elizabeth Spencer*  
RUTHERFORD 1872

PINOT NOIR  
SONOMA COAST

VINTAGE 2021



IN THE VINEYARD

The fruit comes from the Hendricks Vineyard, who we have partnered with for 20 years, as well as from a vineyard just up the road in the Petaluma Gap AVA and a small portion from the aptly named “Noble” vineyard. With moderate day and night temperatures the weather here is ideal for expressive pinot noir.

WINEMAKING

Harvested by hand, the grapes were hand-sorted, placed into small open-top fermentation tanks, and a small amount of whole-cluster fruit was added for aromatic complexity. Each lot was kept separate until blending. In order to preserve classic pinot noir aromas, the fruit spent 15 days in tank. Following fermentation, the wine was transferred into French oak barrels.

TASTING NOTES

Rich, dark ruby in color with intense aromas of raspberry and black tea, this is a sophisticated and vivid wine. Notes of blackberry and wild bergamot reveal a delicate and luxurious palate. Well-integrated acidity combines with refined tannins and a touch of oak giving this vivacious Pinot Noir an exhilarating, lengthy finish.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Sonoma Coast

VARIETAL: 100% Pinot Noir

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.72

PH: 3.77

BARRELS/AGING: 100% French Oak,

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