



Elizabeth Spencer
RUTHERFORD 1872



CABERNET SAUVIGNON MENDOCINO

VINTAGE 2022

MADE WITH ORGANIC GRAPES

IN THE VINEYARD

This wine is made from carefully selected Cabernet Sauvignon grapes grown in prestigious, organically farmed vineyards across Mendocino County. Select lots of Cabernet Sauvignon experienced a short maceration and were pressed off after 5 days before being aged in stainless steel tanks to capture the fruit forward character of the varietal and ensure lighter tannin structure. This wine was bottled less than 12 months after harvest to retain freshness.

THE GROWING SEASON

Within the North Coast region, the start of the 2022 growing season was marked by favorable weather conditions extending into the early summer months. However, the situation shifted as a prolonged heatwave emerged in late August, hastening the harvesting process and leading to diminished yields for certain grape varieties.

TASTING NOTES

Exquisite aromas of black cherry, sun-dried blackberry, rich chocolate, velvety caramel, and subtle hints of licorice weave a captivating tapestry. The palate unfolds with confident allure, presenting enchanting flavors of luscious ripe black fruits, Madagascar vanilla bean, and an inviting blend of baking spices. The mouthfeel boasts the caress of silky tannins, gracefully balanced acidity, and an enduring, lingering finish that leaves an impression long after the last sip.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Mendocino

VARIETAL: 100% Cabernet Sauvignon

ALCOHOL: 13.5%

PH: 3.76

TA: 5.8

1165 RUTHERFORD ROAD | RUTHERFORD, CALIFORNIA 94573

TEL: 707-963-4762 | WWW.ELIZABETHSPENCERWINERY.COM