



Elizabeth Spencer
RUTHERFORD 1872

CHARDONNAY SONOMA COAST

VINTAGE 2022

THE GROWING SEASON

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.

WINEMAKING

The Sonoma Coast Chardonnay is almost always the first vineyard to be harvested. The grapes come from the Hendricks Vineyards, Clone 17 (Robert Young Clone) whom we've been working with for more than 20 years. The soils yield naturally high acidity enabling intrinsically long-aging of these wines and provide a mineral expression of Chardonnay with good intensity and always refreshing and food friendly.

TASTING NOTES

Vibrant scents of zesty Meyer lemon, nectarine, and fragrant jasmine intermingle with flavors of lush tropical fruits, such as green mango and Makrut lime, all folded into a smooth meringue laced with a whisper of aromatic baking spices. On the palate, this blend presents as crisp and vibrant, suffused with a subtle mineral essence. The finish is sophisticated, sumptuous, and extends with a persistent, elegant sweetness.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Sonoma Coast

TOTAL ACIDITY: 7.3 g/l

PH: 3.2

ALCOHOL: 14.5%

1165 RUTHERFORD ROAD | RUTHERFORD, CALIFORNIA 94573
TEL: 707-963-4762 | WWW.ELIZABETHSPENCERWINERY.COM