



Elizabeth Spencer
RUTHERFORD 1872

PINOT NOIR
SONOMA COAST

VINTAGE 2022



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

This sophisticated wine boasts a deep ruby hue and captivating aromas of raspberry and black tea. On the palate, layers of blackberry and wild bergamot unfold, offering a luxurious experience. The well-balanced acidity, refined tannins, and subtle oak create a vivacious Pinot Noir with a lively, long-lasting finish.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Sonoma Coast

VARIETAL: 100% Pinot Noir

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.97

PH: 3.64

BARRELS/AGING: 25% New French Oak,

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