



Elizabeth Spencer
RUTHERFORD 1872

RIESLING
NAPA VALLEY
VINTAGE 2022

ABOUT THE VINTAGE

The 2022 growing season began with ideal weather conditions through early summer, until an extended heat event beginning in late August accelerated the harvest and reduced yields for some varieties. Warm windy days brought an early harvest for those varieties that ripen early.

WINEMAKING

Whole cluster pressed, a combination of full malolactic and zero malolactic barrels to balance the natural acidity that Riesling exhibits. Fermentation occurred in stainless steel tanks on low temperatures with batonnage one time per week for four months. The wine was bottled in April 2023.

TASTING NOTES

Pretty aromatics, honeysuckle, and jasmine. Palate is fresh as a daisy with the telltale Riesling high acidity, and a really attractive 'rasping' quality on the back palate that pulls you back for another sip. Flavors of yellow fruit, pineapple and mango, with a lick of lime leaf too. 6gr/l of sugar gives it a succulent sweetness but a dry finish. Compelling, pretty, appetizing and refreshing Riesling from the Napa Valley.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Napa Valley

ALCOHOL: 13.5%

PH: 3.3

TA: 6.8

BOTTLED: APRIL 2023

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