



Elizabeth Spencer
RUTHERFORD 1872



CABERNET SAUVIGNON
MENDOCINO
VINTAGE 2023

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

The 2023 growing season in Mendocino was defined by a much later harvest—about three weeks behind 2022—due to consistently cool, even ripening conditions. This extended hang time allowed the organically grown Cabernet Sauvignon to develop vibrant acidity, fine tannins, and exceptional depth. Upon release, the wine showcases fresh, lifted fruit with youthful structure and the promise of graceful aging.

TASTING NOTES

Vibrant and expressive, this wine opens with aromas of pomegranate, rhubarb, violet, and purple flowers, accented by notes of cola and crushed herbs. On the palate, it is bright and focused, with flavors of juicy black cherry and plum skin, carried by fresh acidity. The wine's cool, even ripening recalls classic vintages of the early 2010s, but with less tannic grip and more immediate elegance. Crafted from organically grown fruit, this vintage balances lifted aromatics and fruit clarity with the structure and energy to evolve gracefully over time.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Mendocino

VARIETAL: 98% Cabernet Sauvignon

2% Petite Sirah

ALCOHOL: 13.5%

PH: 3.76

TA: 5.8

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