



Elizabeth Spencer
RUTHERFORD 1872

GRENACHE SONOMA COAST

VINTAGE 2018

THE GROWING SEASON

The vineyards enjoyed uncharacteristically heavy rain in March and April with a touch of rainfall in late spring. Mild temperatures led to budbreak in early April. The summer months enjoyed moderate temperatures other than a brief spike of heat in June. The lengthy growing season culminated with short but rewarding harvest.

WINEMAKING

Grenache is a grape variety which tends to produce large clusters of fruit. In order to keep the vines in balance, our vineyard team made four passes through the vineyard to thin the clusters to manage the crop load. We were very pleased with the results and found that quality of the fruit from this vineyard was nothing less than spectacular. In the winery, a special blend of yeast was used to mimic a native fermentation. Minimal skin contact of the juice and skins kept the fruit components fresh and inviting. The Grenache from this single vineyard has enough density of flavor that we knew the wine would be well matched with oak aging.

TASTING NOTES

Medium to dark garnet red in color, the aromatics of this wine are inviting with enticing notes of fresh Black pepper, bay rum, and spice. The palate is full-bodied and enriched with dense fruits of ripe cherry, brambleberries, red currant, and strawberry. Well-structured and complex with soft tannins and lush fruit, the finish is intoxicating and lingering.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Sonoma Coast

TOTAL ACIDITY: 6.9 g/l

ALCOHOL: 13.9%

BARRELS/AGING: 100% Neutral French Oak,

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