



*Elizabeth Spencer*  
RUTHERFORD 1872

SYRAH  
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

The grapes were harvested from a small vineyard near the town of Graton. This vineyard lends itself to whole-cluster fermentations where the clones are harvested and fermented separately. After 14 months in French Oak barrels, the richest barrels were selected from each lot and blended.

TASTING NOTES

Vibrant red in color, this syrah displays captivating aromas of fresh raspberries, red plumb and a hint of black pepper. The wine is luscious and fresh on the palate, with a nice acidity that supports the lengthy fruit flavors. Cherry, orange zest and subtle spice are brilliantly expressed on the elegant finish..

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Sonoma Coast

TOTAL ACIDITY: 6.9 g/l

ALCOHOL: 14.7%

BARRELS/AGING: 10% New French Oak,

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