



*Elizabeth Spencer*  
RUTHERFORD 1872

CABERNET SAUVIGNON  
RUTHERFORD  
VINTAGE 2019

THE GROWING SEASON

The 2019 vintage was a near picture-perfect growing season that began with a warm temperatures to kick off the season and then mild temperatures for a slow development of the fruit. These mild temperatures created a long growing season and with an extended hangtime developing balanced acidity and beautiful complexity.

TASTING NOTES

Deep ruby with immediately compelling Californian Napa Cabernet Sauvignon aromas of sweet black currant and chapparal, with a rich seam of red fruit, almost sanguineous and ferrous. There is also a gorgeous oak component along with clove, nutmeg, and cedar. The palate is rich, full bodied, with a beautiful combination of both savory fresh herbs and ripe concentrated black fruit. The tannins are present, with Rutherford siltiness from the Rutherford bench. This is extremely youthful right now; it would benefit from ageing to temper its slightly brooding nature. But decanting for an hour before serving, and pairing with food, will deliver a lovely drinking experience now – just remember to buy at least two bottles so that you have one to put away.

FOOD PAIRING

Enjoy with lamb dishes, steak, liver. Also lovely with herb-infused vegetable dishes like risotto, casseroles, and hearty soups.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche  
APPELLATION: Rutherford  
TOTAL ACIDITY: 6.5 g/l  
ALCOHOL: 14.2%  
BOTTLING DATE: August, 2022

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