



*Elizabeth Spencer*  
RUTHERFORD 1872

SYRAH  
SONOMA COAST

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

This fruit-led Syrah has a beautiful, perfumed nose of rose and peony with dark berry compote. The luscious palate is equally compelling with flavorful, berry-soaked, cranberry, and raspberry. The tannins are loosely woven, with nice, supple acidity. Lovely and wonderful to enjoy now and will beautifully age.

FOOD PAIRING

Delightful with mushroom risotto, smoked pork loin, ginger based vegetable stir-fry and goat and sheep cheese.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Sonoma Coast

TOTAL ACIDITY: 6.3 g/l

ALCOHOL: 14.2%

BARRELS/AGING: 8% New French Oak,

1165 RUTHERFORD ROAD | RUTHERFORD, CALIFORNIA 94573  
TEL: 707-963-4762 | WWW.ELIZABETHSPENCERWINERY.COM