



Elizabeth Spencer
RUTHERFORD 1872

CHARDONNAY
SONOMA COAST

VINTAGE 2020



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

Despite fires and challenges in the North Coast, our Chardonnay is almost always the first vineyard to be picked. We harvested from the Hendricks Vineyards, Clone 17 (Robert Young Clone) on August 21, well before fires and smoke. The crop was light, but rewarding with highly concentrated fruit. Partial malolactic fermentation provided a mineral expression of Chardonnay and extended barrel aging on lees softened the wine.

TASTING NOTES

Fresh aromas of Meyer lemon, nectarine and jasmine are embraced by flavors of tangerine, green apple and yellow plum. On the palate, the wine is crisp and juicy with a hint of minerality. The finish is refined, luscious and lingering.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Sonoma Coast

TOTAL ACIDITY: 7.9 g/l

PH: 3.1

ALCOHOL: 13.1%

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