

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche APPELLATION: Mendocino ALCOHOL: 13.5% PH: 3.40

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CHARDONNAY MENDOCINO

VINTAGE 2022

MADE WITH ORGANIC GRAPES

IN THE VINEYARD

This wine is made from carefully selected Chardonnay grapes grown in prestigious, organically farmed vineyards across Mendocino County. Harvested September 9, 2022, select lots of Chardonnay were blended to develop complexity before being aged in primarily stainless-steel tanks.

THE GROWING SEASON

The 2022 growing season resulted in excellent quality fruit. After years of drought, substantial winter rain was followed by dry conditions through March. Spring brought mild and cooler temperatures with bud break beginning in March. September saw a week of triple digit heat days accelerating harvest for a number of varieties. White wines from 2022 have perfect acidity, freshness and have remarkable flavor and texture.

TASTING NOTES

This Chardonnay warmly welcomes with radiant aromas of luscious ripe nectarines and succulent honeydew melon, accompanied by a delicate hint of fragrant honeysuckle. The palate reveals flavors of delicate white peach, rich fig, and velvety caramel, beautifully harmonized by subtle undertones of indulgent crème brûlée. This exquisitely fruit-forward wine possesses a lavish, velvety mouthfeel and an enduring, extended finish.

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