



Elizabeth Spencer
RUTHERFORD 1872

PINOT NOIR SONOMA COAST

VINTAGE 2017



TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Sonoma Coast

TOTAL ACIDITY: 5.7 g/l

PH: 3/6

ALCOHOL: 14.3%

BARRELS/AGING: 14% New French Oak,

THE GROWING SEASON

The 2017 vintage was marked by extreme conditions that reduced crop size, starting with abundant winter rainfall and mild spring weather, which led to vigorous vines. The growing season saw three heat spikes including one over Labor Day weekend that kicked harvest into high gear.

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

The nose of this remarkable wine unveils enticing aromas of fragrant cedarwood, delicate cherry, earthy dried porcini, ethereal violet, and a subtle hint of alluring baking spice. On the palate, the wine maintains excellent acidity, while the fruit takes on a more nuanced character. Discover flavors reminiscent of luscious plum pudding, vibrant orange peel, tart sour cherry, juicy red raspberry, and the captivating essence of anise. All these elements combine harmoniously, resulting in an elegantly soft and refined texture that is sure to captivate your palate.

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