



*Elizabeth Spencer*  
RUTHERFORD 1872

## PINOT NOIR SONOMA COAST

VINTAGE 2018



### TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Sonoma Coast

TOTAL ACIDITY: 4.9 g/l

PH: 3.9

ALCOHOL: 14.5%

BARRELS/AGING: 70% New French Oak,

### 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

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

Vibrant red in color, this pinot noir expresses alluring aromas of fresh strawberry, cranberry and a touch of cassis. The wine is delicious and fresh on the palate, with a nice touch of acidity that enhances the lengthy fruit flavors. Raspberry, cherry and exotic spice are magnificently expressed on the long and elegant finish..

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