



Elizabeth Spencer
RUTHERFORD 1872

PINOT NOIR SONOMA COAST

VINTAGE 2019



TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Sonoma Coast

TOTAL ACIDITY: 3.62 g/l

PH: 5.34

ALCOHOL: 14.6%

BARRELS/AGING: 43% New French Oak,

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.

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

Resplendent in its vibrant red hue, this exquisite Pinot Noir unveils an enchanting bouquet brimming with captivating aromas of luscious fresh strawberry, tantalizing cranberry, and a subtle hint of sophisticated cassis. On the palate, it delights the senses with its delightful freshness, offering a delectable and invigorating experience. The well-balanced acidity gracefully uplifts the extensive fruit flavors, creating a harmonious symphony of taste. Revel in the enticing notes of succulent raspberry, juicy cherry, and a captivating infusion of exotic spice that lingers magnificently on the palate. The finish, with its elongated elegance, leaves a lasting impression, providing a remarkable finale to this truly extraordinary wine.

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