



Elizabeth Spencer
RUTHERFORD 1872

ROSÉ
NORTH COAST
VINTAGE 2022



THE GROWING SEASON

The 2022 growing season began with ideal weather conditions through early summer, until an extended heat event beginning in late August accelerated the harvest and reduced yields for some varieties. Warm windy days brought an early harvest for those varieties that ripen early.

WINEMAKING

Our aim is to make a blend that reflects the cool climate of the North Coast mingled with the juicy fruit and fresh aromatics that light red varieties contribute to Rosé. With that in mind, we harvest the grapes once they have achieved the perfect balance of ripeness and structure, the fruit then macerates on its skins to extract color before being pressed off into a stainless tank for fermentation.

TASTING NOTES

Exhibiting a brilliant blush, this enchanting wine opens with delightful aromas reminiscent of wild strawberry, orange peel, and caramel apple. Its luscious profile unfolds with a refreshing and well-balanced charm, featuring delicate notes of rose petal and raspberry that dance gracefully on the palate. Approachable, light, and airy in character, the wine imparts a subtle kiss of sweetness, harmoniously complemented by a crisp acidity that lingers elegantly on the finish.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche
APPELLATION: North Coast
ALCOHOL: 13.00%
pH: 3.0
TA: 6.20 g/l
AGING: 100% Stainless Steel

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