



Elizabeth Spencer
RUTHERFORD 1872

ROSÉ OF PINOT NOIR SONOMA COAST

VINTAGE 2022



IN THE VINEYARD

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

Grapes for our Rosé of Pinot Noir come from two vineyards within the Sonoma Coast appellation known for cooler climates and influenced by the waters of the San Francisco Bay. 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 at cold temperature, with 5% neutral oak fermentation on lees to add complexity.

TASTING NOTES

Gorgeously PALEST pink color, with just a hint of amber sheen. Gentle aromas of violets and cherry candy. Flavors of ripe fresh cut strawberry and raspberry fruit immediately fill the palate. Acidity is lifted, refreshing and really pulls the wine's flavors through the palate and beyond the finish making it a more persistently flavored Rose than many others.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Sonoma Coast

HARVEST DATE(S): August, 2024

ALCOHOL: 12.0%

pH: 3.29

TA: 7.1 g/l

BARRELS/AGING: 95% Stainless Steel, 5%
Neutral Oak

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