



Elizabeth Spencer
RUTHERFORD 1872

PINOT NOIR SONOMA COAST

VINTAGE 2022

IN THE VINEYARD

The fruit is sourced from the Hendricks Vineyard, nestled in the Petaluma Gap AVA, where we've proudly maintained a 20-year partnership, as well as from the Leveroni Vineyard in the heart of Sonoma Valley. The Petaluma Gap, known for its signature wind gap funneling cool coastal air inland, brings dramatic diurnal temperature shifts that slow ripening and enhance flavor development—perfect for expressive, balanced Pinot Noir. Meanwhile, Sonoma Valley's diverse terroir and temperate climate—marked by morning fog, coastal breezes, and well-drained soils—further contribute to fruit with vibrant acidity, layered complexity, and a true sense of place.

WINEMAKING

Harvested by hand, the Pinot Noir grapes—Clone 777 and Pommard—were meticulously hand-sorted and placed into small open-top fermentation tanks. A portion of whole clusters was included to enhance aromatic complexity and structure. Each vineyard lot was vinified separately to preserve its unique character. To retain the purity of classic Pinot Noir aromas, the fruit spent a number of days on skins before being gently pressed and transferred to French oak barrels for aging.

TASTING NOTES

On the nose, bright cherry, wild strawberry, and hints of rose petal lead into a palate layered with raspberry, tea leaf, and subtle spice. Silky tannins and vibrant acidity carry through to a long, elegant finish that reflects its coastal origins.



TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche
APPELLATION: Sonoma Coast
VARIETAL: 100% Pinot Noir
ALCOHOL: 14.5%
TOTAL ACIDITY: 5.83
PH: 3.65
AGING: 25% New French Oak