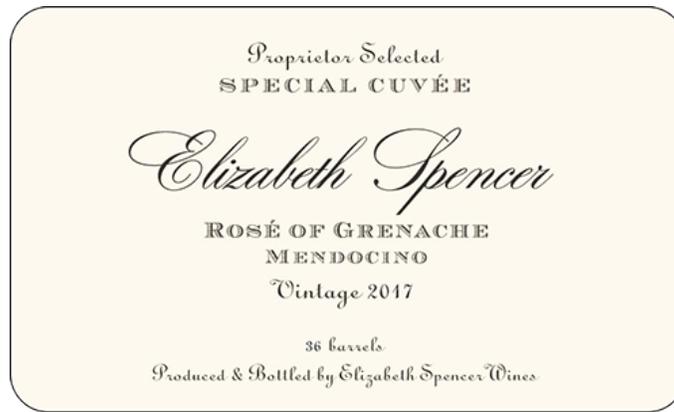


# 2017 ELIZABETH SPENCER ROSÉ OF GRENACHE, MENDOCINO



APPELLATION: MENDOCINO  
VARIETAL: GRENACHE  
WINEMAKER: SARAH VANDENDRIESSCHE

## TASTING NOTES

This is a classic, whole-cluster pressed Rosé crafted with purpose from the outset. The light magenta wine leaps from the glass with a bountiful nose of wild strawberry, crushed raspberry and orange zest. The palate is juicy and bright with notes of bing cherry, guava, strawberry, and Honeycrisp apple. Light and fresh enough to cool you down on a hot day, but rich enough to share the table with all of your summer cook-out fare. This is a must have for your Spring and Summer enjoyment!

## VINTAGE

2017 was the first vintage in quite a while to benefit from heavy winter rains. The result was big, fortified, healthy vines and vigorous fruit growth. Bud break timing was normal and the spring and summer saw no major weather events. Fruit yields were vigorous and required thinning to maximize flavor development and encourage even ripening. Harvest yields were average, slightly up from last year and the fruit quality was especially high with rich flavors and perfect acidity.

## VINEYARDS

Owned by the same family for nearly 100 years, the Grenache vineyard for our Rosé is located on a southwestern facing slope along the Talmage Bench east of Ukiah in Mendocino County. The Russian River flows the length of the Ukiah Valley and has been its defining landmark for eons. The fertile flood plain of this storied waterway is flanked by miles of benchland. The rough, stony, well-drained soils here force the vines to struggle throughout the growing season and as a result, the small berries develop concentrated aromatics and exuberant flavors.

## WINEMAKING

We manage our Grenache vineyards designated for Rosé separately from those used for our red Grenache. This gives us the quality control that is necessary to produce a Rosé wine of this quality. Grapes were hand-picked in mid September at the perfect balance of ripeness and structure. It was macerated on the skins for one day in order to extract pigment. We drained the light magenta juice to a stainless tank for fermentation. A portion of the finished wine was aged in 30% neutral, or once used oak barrels with the balance in stainless steel.

*Elizabeth Spencer*  
BONDED WINERY EST. 1998

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