



*Elizabeth Spencer*  
RUTHERFORD 1872

**GRENACHE BLANC**  
ALEXANDER VALLEY  
VINTAGE 2022



**THE GROWING SEASON**

The 2022 growing season in Alexander Valley was marked by a dry winter and a mild, steady summer, creating ideal conditions for Grenache Blanc. Warm days and cool nights preserved natural acidity while allowing full flavor development, yielding fruit with exceptional balance, concentration, and aromatic intensity. The smaller clusters and lower yields of the vintage produced wines with vibrant freshness, layered texture, and remarkable purity of expression.

**WINEMAKING**

Hand-harvested from select vineyards in Alexander Valley, the 2022 Grenache Blanc was fermented in both barrels and concrete on its lees, a technique that enhances texture and depth. Each vessel contributes a unique character, from barrels lending roundness and warmth, while concrete preserves purity and freshness, resulting in a wine of nuance, balance, and layered complexity, where vibrant fruit and subtle minerality meet in perfect harmony.

**TASTING NOTES**

A luminous expression of freshness and finesse, this wine opens with green apple and clover blossom, unfolding into layers of ripe melon, tropical rind, and warm baking spice. Notes of applesauce, pear clafoutis, and a touch of vanilla add richness and depth, balancing the bright, springlike energy with a supple texture. The finish lingers with spiced pear and baked apple, making this a refined, inviting aperitif that captivates from first sip to last.

**TECHNICAL NOTES**

WINEMAKER: Sarah Vandendriessche

APPELLATION: Alexander Valley

TOTAL ACIDITY: 4.7 g/l

PH: 3.29

ALCOHOL: 14.5%