



Elizabeth Spencer
RUTHERFORD 1872

SAUVIGNON BLANC YOUNTVILLE

VINTAGE 2021

ABOUT THE VINTAGE

2021 was a smooth and uneventful harvest season. June started out warm, followed by a cool and foggy July and August that slowed ripening and caused nice retention of acidity. Even ripening, with no extreme heat events, made for ideal growing conditions. Sparse winter rains resulted in an early budbreak, evenly developed clusters, and smaller berries packed full of flavor. Overall, the fruit was exceptional, making it another amazing year for quality.

TASTING NOTES

Beautifully floral expression of the variety - jasmine, orange blossom turning to lily as the aromas grow in the glass. Summer meadow. In the mouth the wine is gorgeously juicy, orange citrus driven, focused, cleansing and immensely refreshing. Relatively light bodied but with a breadth afforded by the Semillon element, and it lingers awhile and perfumes the finish with the same floral intensity as it started. Really lovely early summer drinking and will pair equally well with summer foods as it will delight on its own as a start-the-evening wine.

FOOD PAIRING

Pair with soft goat cheese croquettes, or stuffed sweet peppers. The end of summer brings us a variety of peppers, and the snappy sweetness of bell peppers in any dish elevates the bright flavors of Sauvignon Blanc.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Yountville

ALCOHOL: 13.5%

PH: 3.40

TOTAL ACIDITY: 6.5

BARRELS/AGING: Neutral French oak

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