



Elizabeth Spencer
RUTHERFORD 1872

SAUVIGNON BLANC NORTH COAST

VINTAGE 2024

IN THE VINEYARD

The fruit for our Sauvignon Blanc is sourced primarily from premium vineyards in Lake County, with about 9% from Sonoma. Harvested between late August and mid-September, the grapes reflect the vibrant minerality of Lake County's volcanic soils, which enhances the wine's bright citrus character, while the Sonoma fruit adds a refreshing layer of ruby red grapefruit.

WINEMAKING

We ferment the fruit from each of the vineyard sites in individual lots to preserve the unique characteristics of each site. It takes each lot approximately 20 days, at cool temperatures, to go through primary fermentation in stainless steel with time on lees to build mouthfeel and phenolics. This method helps us to showcase the layers of exquisite varietal character and terroir in the final blend.

TASTING NOTES

This wine shimmers with a luminous pale gold hue, revealing lively aromas of sun-kissed lemon, subtle apricot, and tender white peach. On the palate, a radiant wave of citrus unfurls first, giving way to juicy layers of stone fruit, crisp green apple, and a whisper of ruby red grapefruit. Elegantly structured, the wine showcases precise acidity and graceful minerality, culminating in a clean, vibrant finish that lingers with brilliance.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: North Coast

ALCOHOL: 13.5%

PH: 3.28

TA: 5.9

Vegan

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