



Elizabeth Spencer
BONDED WINERY EST. 1998

SAUVIGNON BLANC
NORTH COAST

VINTAGE 2019



IN THE VINEYARD

The fruit for our sauvignon blanc comes from quality vineyards throughout the California North Coast. The sauvignon blanc grapes for this wine were selected from these premier vineyards located in the cooler climate counties known for producing quality sauvignon blanc. This superior fruit adds layers and gives the wine its citrus and mineral elements.

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. This method helps to showcase the layers of exquisite varietal character and terroir in the final blend.

TASTING NOTES

Boldly aromatic with top notes of white florals and green apple, followed by layers of fresh citrus. The palate offers a vibrant yet restrained acidity and provides structure for flavors of stone fruits like apricot, and a citrus melange, with hints of pear and minerality to provide an intriguing counterpoint. The wine shows a sense of silkiness without losing its acidity. Flavors and aromatics develop and linger through the finish.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: North Coast

BOTTLING DATE: 1/15/21

ALCOHOL: 14.3%

BARRELS/AGING: Mix of tank and neutral oak barrel for 6 months

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