



Elizabeth Spencer
RUTHERFORD 1872

CABERNET SAUVIGNON YOUNTVILLE

VINTAGE 2021

IN THE VINEYARD

The fruit for our cabernet sauvignon Yountville is selected from vineyards located in Yountville below the ridge of the Mayacamas Mountains facing east into the valley. These vineyards are shaded from the afternoon heat and provided opulence and focus to the wine.

WINEMAKING

Our grapes were hand-picked and hand-sorted, lightly macerated, and then given a long, cold soak to extract color and flavor from the skins. Fermentation was allowed to begin with native yeasts and once complete, the wine was further macerated on the skins to increase color and flavor extraction. The wine aged for 30 months in a selection of 30% new French oak barrels before being bottled.

TASTING NOTES

This wine displays a deep ruby color with aromas of fresh currants wrapped in warm spices, evoking the richness of a fruit cake. The palate is rounded and bursting with fresh fruit flavors, including damson, fig, and blueberry. It offers a rich texture with sweet core elements. Despite its youth, the tannins are impressively smooth and well-integrated, contributing to a generous, ripe, and approachable character.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Yountville

PH: 3.72

TOTAL ACIDITY: 6.89

ALCOHOL: 14.5%

VARIETALS: Cabernet Sauvignon 96%, Petit Verdot 2% and Cabernet Franc 2%

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