



#### TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: North Coast

ALCOHOL: 12.6%

PH: 3.26

TA: 7.4



*Elizabeth Spencer*  
RUTHERFORD 1872

## SAUVIGNON BLANC NORTH COAST

VINTAGE 2021

### 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 us to showcase the layers of exquisite varietal character and terroir in the final blend.

### TASTING NOTES

The wine is light golden hue in the glass, with aromas of lemon and notes of apricot and white peach. A balanced palate offers fresh citrus fruits on the entry and finishes with layers of stone fruits and green apple. It's well balanced, with minerality, integrated acidity, and a bright finish