



TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: North Coast

ALCOHOL: 13.0%

PH: 3.2

TA: 6.7



Elizabeth Spencer
RUTHERFORD 1872

SAUVIGNON BLANC NORTH COAST

VINTAGE 2022

IN THE VINEYARD

The fruit for our sauvignon blanc comes from quality vineyards from three distinct areas of Lake County 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. The grapes were picked before the heat wave of 2022 allowing the wine to retain acidity and minerality.

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 displays a radiant, pale golden hue within the glass, exuding invigorating aromas of zesty lemon coupled with subtle undertones of apricot and delicate white peach notes. The impeccably balanced palate introduces a burst of revitalizing citrus fruits upon entry, culminating in a crescendo of nuanced stone fruits and crisp green apple layers. This masterfully balanced offering showcases a refined minerality, seamlessly integrated acidity, and a vividly luminous finish.

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