



Elizabeth Spencer
RUTHERFORD 1872

SAUVIGNON BLANC NAPA VALLEY

VINTAGE 2022

IN THE VINEYARD

The Sauvignon Blanc grapes are sourced from two distinct vineyards nestled within the enchanting Napa Valley. Those hailing from St. Helena impart a pleasingly textured and weighty character, while the grapes from the southern expanses of Napa Valley contribute a delightful crispness, resulting in a harmonious balance within the wine.

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 exhibits a luminous, ethereal pale golden color in the glass, releasing invigorating scents of zesty lemon intertwined with subtle hints of apricot and delicate white peach notes. The exquisitely harmonized palate greets the senses with a burst of rejuvenating citrus fruits at the outset, reaching a pinnacle of nuanced stone fruits and layers of crisp green apple. This expertly balanced creation highlights an elegant minerality, seamlessly woven acidity, and a brilliantly radiant finish.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche

APPELLATION: Napa Valley

ALCOHOL: 13.5%

PH: 3.4

TA: 6.2

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