

2016 ELIZABETH SPENCER SAUVIGNON BLANC, MENDOCINO



APPELLATION: MENDOCINO
VARIETAL BLEND: 100% SAUVIGNON BLANC
WINEMAKER: SARAH VANDENRIESCHE

TASTING NOTES

Pale straw yellow, very clear. The aromas in this wine are very complex with white peach and apricot, yellow grapefruit, and lemon blossoms erupting from the glass. The fruit aromatics carry through on the entry and lend a dry frutiness to the mineral driven pallet. The wine has very appealing ripeness and great balancing acidity. This is a medium to light-bodied Sauvignon Blanc, where the complexity of stone fruit and green apples, yield to a very citrusy, crisp finish.

VINEYARDS

The core fruit for our Mendocino Sauvignon Blanc comes from the same family-owned vineyard that we have partnered with for the last ten years, since our first vintage of making this wine. This 37-year-old Gibson vineyard sits on the Talmage Bench just east of Ukiah and the vineyard has been farmed organically for the last fifteen years. We compliment that fruit with grapes from another vineyard that is also farmed to very high standards using organic methods. The McFadden vineyard is located at the far edge of Potter Valley, and the grapes from these vines create a harmonizing floral quality to the lemon zest and minerality of the Gibson fruit.

VINTAGE

Mendocino saw a near-ideal growing season in 2016. After 3 hard drought years, late winter and spring rains provided a much needed foundation for the vintage. A warm spring laid the groundwork for early bud break, and the growing season ran ahead of schedule all year. Near normal yields were of outstanding quality, a direct result of an idealic summer. White wines from the 2016 vintage are displaying bountiful aromatics, complex minerality, and cleansing acidity.

WINEMAKING

Our Sauvignon Blanc is made in a certified organic, carbon-neutral winery. After harvest, the fruit was allowed to macerate for several hours in the press. This closely monitored process allowed the juice to extract aromatics and just the right amount of astringency from the gently broken skin, adding to the wine's intensity and complexity. Once pressed, the juice was fermented in stainless steel in order to showcase the exquisite varietal character. The wine was given "sur lie aging" for a period of time prior to bottling in order to enhance the wine's aromatics, structure, complexity, and mouth feel.

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BONDED WINERY EST. 1998

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