

2017 SAUVIGNON BLANC, MENDOCINO



TASTING NOTES

THIS IS A MEDIUM TO LIGHT-BODIED SAUVIGNON BLANC, LOVINGLY INSPIRED BY THE LOIRE VALLEY. WHITE PEACH AND APRICOT, YELLOW GRAPEFRUIT, AND LEMON BLOSSOM AROMAS ERUPT FROM THE GLASS. THESE AROMATICS CARRY THROUGH AND LEND A DRY FRUITINESS TO THE MINERAL DRIVEN PALATE. THE WINE HAS VERY APPEALING RIPENESS AND GREAT BALANCING ACIDITY, WHERE THE COMPLEXITY OF STONE FRUIT AND GREEN APPLES, YIELD TO A VERY CITRUSY, CRISP FINISH.

VINEYARDS

THE FRUIT FOR THIS SAUVIGNON BLANC COMES FROM TWO ORGANICALLY FARMED VINEYARDS OF IMPECCABLE QUALITY. THE CORE OF THIS WINE COMES FROM THE GIBSON VINEYARD, WHICH SITS ON THE TALMAGE BENCH JUST EAST OF UKIAH. THESE OLD VINES GIVE THE WINE ITS CITRUS AND MINERAL ELEMENTS. WE COMPLEMENT THAT WITH GRAPES FROM THE MCFADDEN VINEYARD, LOCATED AT THE FAR EDGE OF POTTER VALLEY. THE GRAPES FROM THESE VINES LEND A HARMONIZING FLORAL QUALITY AND RIPENESS TO THE FINISHED WINE.

WINEMAKING

OUR SAUVIGNON BLANC IS MADE IN A CERTIFIED ORGANIC, CARBON-NEUTRAL WINERY. THE FRUIT WAS ALLOWED TO MACERATE FOR SEVERAL HOURS IN THE PRESS, ALLOWING IT EXTRACT AROMATICS AND JUST THE RIGHT AMOUNT OF ASTRINGENCY FROM THE GENTLY BROKEN SKIN. IT WAS THEN FERMENTED IN STAINLESS STEEL IN ORDER TO SHOWCASE THE EXQUISITE VARIETAL CHARACTER. "SUR LIE AGING" PRIOR TO BOTTLING ENHANCED THE WINE'S AROMATICS, STRUCTURE, COMPLEXITY, AND MOUTH FEEL.

WINEMAKER SARAH VANDENDRIESSCHE

APPELLATION MENDOCINO

HARVEST DATE(S) AUG. 20 - SEPT. 18, 2017

BOTTLING DATE FEBRUARY 20, 2018

ALCOHOL 13%

BARRELS/AGING STAINLESS STEEL

Elizabeth Spencer
BONDED WINERY EST. 1998

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