



Elizabeth Spencer
BONDED WINERY EST. 1998

2019 SAUVIGNON BLANC, MENDOCINO



TASTING NOTES

Boldly aromatic with top notes of passionfruit, and lemon rind, followed by layers of floral citrus blossoms, and tangy Meyer lemon. The palate offers a vibrant, quenching acidity and provides structure for flavors of tropical fruits, apricot, and a citrus m \acute{e} lange, with the slightest hint of minerality to provide an intriguing counterpoint. The wine retains a sense of fullness without losing its refreshing acidity, flavors and aromatics remain lively and complex through the finish.

VINEYARDS

The fruit for our sauvignon blanc comes from three organically farmed vineyards of impeccable quality. The old vines produce superior fruit and give the wine its citrus and mineral elements. We complement that with grapes from a vineyard located at the far edge of Potter Valley; and from a biodynamically farmed vineyard, located in the Redwood Valley.

WINEMAKING

Our sauvignon blanc is made in a certified organic, carbon-neutral winery. We ferment the fruit from each of our three 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; using this method helps to showcase the layers of exquisite varietal character and terroir in the final blend.

Winemaker: Sarah Vandendriessche
Appellation: Mendocino
Harvest Date(s): 9/5, 9/12, 9/18, 9/19
Bottling Date: 3/5/2020
Alcohol: 13.2%
Barrels/Aging: Stainless Steel