

2015 ELIZABETH SPENCER SAUVIGNON BLANC, MENDOCINO



APPELLATION: MENDOCINO
VARIETAL BLEND: 100% SAUVIGNON BLANC (LABEL CERTIFIED ORGANIC)
DIRECTOR OF WINEMAKING: SPENCER GRAHAM

WINEMAKER'S NOTES

Engagingly aromatic, offering very complex fragrances of grapefruit, lemon rind, white peach and apricot. 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 ripe sweetness 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 bright citrusy, crisp finish.

WINEMAKING

Our Sauvignon Blanc was produced 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 phenols from the gently broken skin, adding to the wine's intensity and complexity. Once pressed, the juice was fermented in 82% stainless steel tanks, 11% stainless steel barrels and 7% neutral French oak in order to showcase the exquisite varietal character produced from the vineyard. The wine was given "sur lie aging" which simply means that the wine and sediment from fermentation was allowed to sit for a period of time prior to bottling in order to extract more from these solids and enhance the wine's aromatics, structure, complexity, body and mouth feel.

LABEL-CERTIFIED CCOF

Our back label carries the official CCOF (California Certified Organic Farmers) seal which is the guarantee to our customers that the grapes were grown to the exacting standards set forward by the National Organic Program.

VINEYARDS

The core fruit for our Mendocino Sauvignon Blanc comes from the same family-owned vineyard that we have used for the last ten years since our first vintage of making this wine. This 37-year-old vineyard, owned by Norman Gibson, sits on the Talmage Bench just east of Ukiah and the vineyard has been farmed organically for the last fifteen years. For our 2015 Sauvignon Blanc, we have added grapes from another complementary 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 37 year old vines create a harmonizing floral quality to the lemon zest and minerality of the Gibson fruit.

VINTAGE

Now in its fourth year, California's drought was in the back of every Mendocino vintner's mind throughout the 2015 growing season. Because of the drought, the worry early in the season was that the vines wouldn't have enough water for the vegetative cycle, never mind ripening fruit. Another great vintage emerged from Mendocino from what originally looked like a potentially challenging year.

This Vintage began rather early. But thanks to nearly 3 inches of rain in February and more than an inch in April, the vines managed to thrive. This quick start was due primarily to the weather and the light vineyard yield. Even though the summer was generally mild, last spring's dry warm weather contributed to early vine development. Early harvest is a blessing here as it can get very cold and wet mid-October. We were able to pick at ideal physiological ripeness. While yields were down and approaching near average levels after three vintages in a row of abundant crops, the quality and purity of the 2015 fruit is evident. The quality of the fruit is exceptional and particularly fragrant, and our wines are showing excellent color and body only a few days into fermentation.

Elizabeth Spencer

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