Elizabeth Spencer
RUTHERFORD 1872

SÉMILLON

NAPA VALLEY

VINTAGE 2024



IN THE VINEYARD

Abundant winter rainfall replenished Napa Valley soils and supported healthy vine growth throughout the 2024 season. This moisture reserve proved invaluable during an extended stretch of summer heat, with more than 40 days above 100°F. Well-developed canopies provided natural shade, protecting the fruit and maintaining balance through the warmest periods. Yields were generally average to above average across the region, and the vintage is marked by exceptional color, bold flavors, and the classic structure and character that define Napa Valley wines.

WINEMAKING

Semillon is one of the last white varieties to ripen in Napa Valley, benefiting from extended hang time that allows for greater flavor development while retaining freshness. Comprising 99% of this blend, with 1% Sauvignon Blanc adding lift and aromatic brightness, the fruit was carefully monitored and harvested to preserve purity and balance. The fruit was picked during the cool hours before dawn and transported directly to the press, capturing freshness, vibrant aromatics, and the variety's distinctive texture and character.

TASTING NOTES

Bright and expressive, this Semillon opens with aromas of Meyer lemon, white peach, and honeysuckle, accented by hints of fresh-cut pear and citrus blossom. The palate is generous yet focused, offering layers of lemon curd, stone fruit, and a touch of honeyed richness balanced by a vibrant mineral streak. The small addition of Sauvignon Blanc lifts the aromatics and adds freshness, while the extended hang time contributes texture and depth. Crisp, energetic, and beautifully layered, the wine finishes with notes of citrus zest and wet stone that invite another sip.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche
APPELLATION: Napa Valley
ALCOHOL: 13.5%
PH: 3.1
TA: 7.35

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