

Elizabeth Spencer
RUTHERFORD 1872

Sauvignon Blanc

Rutherford

VINTAGE 2024

ABOUT THE VINTAGE

The 2024 growing season in Rutherford began with ample winter rainfall, providing healthy soil moisture and strong, even growth. A warm, dry summer followed, encouraging steady ripening and concentrated flavors. Careful vineyard management maintained freshness and balance, resulting in vibrant fruit with generous flavor and excellent concentration.

WINEMAKING

The grapes for this wine were whole cluster pressed and fermented and aged in 52% stainless steel barrels and 48% neutral 70-gallon French oak barrels. The combination of stainless steel and neutral oak maintains the wine's bright, fresh character while adding subtle richness and dimension to the palate.

TASTING NOTES

The 2024 Rutherford Sauvignon Blanc opens with inviting aromas of jasmine, bergamot and white flowers. Fresh and vibrant on the palate, it balances bright citrus with a smooth, generous texture and a touch of classic Napa Valley richness. Lively acidity keeps the wine refreshing and carries through a long, clean finish. Elegant yet approachable, this is a beautifully balanced Sauvignon Blanc with freshness, depth and energy.

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche
APPELLATION: 86% Rutherford
14% St Helena
ALCOHOL: 13.5%
PH: 3.23
TA: 6.9
BOTTLED: July 2025

1165 RUTHERFORD ROAD | RUTHERFORD, CALIFORNIA 94573
TEL: 707-963-4762 | WWW.ELIZABETHSPENCERWINERY.COM