

# 2010 MorgaenLee Vineyard Sauvignon Blanc Yountville ~ Napa Valley

## *Winemaker Notes from Rob Lawson:*

A wonderful Sauvignon Blanc that captures all the great characteristics of the variety. Bright with perfect structure and balance. The grassy, herbaceous scent gives way to sweet ripe aromas of stone fruits and floral subtleties. It leads into flavors of peach, melon, orange peel and pear. The ripe, full mid-palate weight of tropical fruits give way to a lasting finish of citrus and minerals. Its long finish is supported by subtle oak nuances that help give it the body and richness to support the finish.



## *Varietal Content:*

98% Sauvignon Blanc  
2% Semillion

## *Vineyard:*

98% MorgaenLee, Yountville  
2% Block House, Yountville

## *Alcoholic Content:*

14.2%

## *Total Acidity:*

.50%

## *pH:*

3.62%

## *Cooperage:*

85% whole cluster pressed, barrel fermented and aged sur lies for 10 months in barrels. 15% soaked on skins for 12 hours before pressing and cold fermenting in stainless steel then aged sur lies for 10 months in barrels. 25% of barrels were new.

## *Release Information:*

400 six bottle packs, September 2011

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