



**GHOST BLOCK**  
ESTATE WINES • NAPA VALLEY

2017 SAUVIGNON BLANC  
MORGAENLEE VINEYARD  
YOUNTVILLE • NAPA VALLEY

**WINEMAKER NOTES: KRISTI KOFORD**

This bright, tempting, and silky sur lie aged Sauvignon Blanc boasts aromatics of ripe yellow fruits, including peach, apricot, and guava. The wine has lively acidity of white grapefruit and subtle hints of peach, with a beautiful balance between minerality and fruit. This single vineyard Sauvignon Blanc exhibits classic Napa Valley flavors, with a complex long-lasting, refreshing, clean finish.

**TECHNICAL NOTES**

**Varietal Content:** 96% Sauvignon Blanc; 4% Semillon

**Vineyard:** 96% MorgaenLee, Yountville;  
4% Block House, Yountville

**Alcohol Content:** 13.9%

**Total Acidity:** 5.76% g/L

**pH:** 3.42

**Cooperage:** 33% whole cluster pressed, barrel fermented and aged sur lie for 7 months in once used barrels. 67% soaked on skins for 12 hours before pressing and cold fermenting in stainless steel then aged sur lie for 7 months.

**Release Information:** 2,088 six-bottle packs; August, 2018