



GHOST BLOCK

ESTATE WINES • NAPA VALLEY

2018 SAUVIGNON BLANC MORGAENLEE VINEYARD YOUNTVILLE • NAPA VALLEY

WINEMAKER NOTES: KRISTI KOFORD

This bright and silky sur lie aged Sauvignon Blanc boasts with aromatics of peach, pear, and guava. This wine has lively acidity of white grapefruit and just a beautiful citrus backbone. The balance between minerality and fruit creates this unique single-vineyard Sauvignon Blanc that exhibits a rich, complex long-lasting and refreshing finish.

TECHNICAL NOTES

Varietal Content: 100% *Sauvignon Blanc*

Vineyard: 100% *MorgaenLee, Yountville*

Alcohol Content: 13.5%

Total Acidity: 5.74% g/L

pH: 3.5

Cooperage: 35% whole cluster pressed, barrel fermented and aged sur lie for 7 months in once used barrels. 65% soaked on skins for 12 hours before pressing and cold fermenting in stainless steel then aged sur lie for 7 months.

Release Information: 2,600 six-bottle packs; August, 2019