



GHOST BLOCK
ESTATE WINES • NAPA VALLEY

2020 GHOST BLOCK
MORGAENLEE
SAUVIGNON BLANC
YOUNTVILLE • NAPA VALLEY

TASTING NOTES

Beautiful aromatics of grapefruit and white peach jump from the glass followed by subtle tropical fruit notes of guava and papaya. Upon entry, the wine is smooth and rich and fills out mid-palate with the weight of the Semillon and sur lies aging, then evolves into bright acidity with undertones of white grapefruit and lemon zest creating a clean and silky finish.

TECHNICAL NOTES

Winemaker: *Kristi Koford*

Varietal Content: *98% Sauvignon Blanc
2% Semillon*

Vineyard: *100% Yountville: 96% MorgaenLee,
4% Block House*

Alcohol Content: *13.5%*

Total Acidity: *5.88% g/L*

pH: *3.39*

Cooperage: *31% picked at 21 Brix, 12 hour skin contact – stainless steel fermented, tank aged sur lie; 37% picked at 22.1 Brix, pumped direct to press without destemming, tank aged sur lie; 32% picked at 23 Brix, whole cluster pressed, barrel fermented, barrel aged sur lie for 7 months.*

Release Information: *2,690 six-bottle packs; August 15, 2021*
