



## 2021 GHOST BLOCK MORGAENLEE SAUVIGNON BLANC YOUNTVILLE • NAPA VALLEY

### VINEYARD NOTES

The Ghost Block Sauvignon Blanc is sourced from our oldest block in the MorgaenLee Vineyard located in Yountville, Napa Valley. This property contains 30.25 acres planted to mostly Sauvignon Blanc that is certified-organic and family-owned. The vines associated with this wine were planted in 1978 and are clone-1 grafted to St. George rootstock. Additionally, this block is dry-farmed. During harvest, we divide the block into three separate picks that target different stages of maturity. As a result, we have the opportunity to blend three wines from the same block that all have different flavor profiles to create a breath-taking Sauvignon Blanc.

### 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:** *99% Sauvignon Blanc  
1% Semillon*

**Vineyards:** *MorgaenLee and Block House Vineyards, Yountville*

**Alcohol Content:** *13.5%*

**Total Acidity:** *5.54% g/L*

**pH:** *3.46*

**Cooperage:** *20% picked at 20.5°B, 12 hours skin contact, stainless steel cold fermented, tank aged sur lie; 45% picked at 21.8°B, pumped direct to press without destemming, tank aged sur lie; 35% picked at 23.0°B, whole cluster pressed, barrel fermented, barrel aged sur lie for 7 months*

**Release Information:** *2,690 six-bottle packs; August 1, 2022*