



GHOST BLOCK

ESTATE WINES • NAPA VALLEY

2019 GHOST BLOCK MORGAENLEE SAUVIGNON BLANC YOUNTVILLE • NAPA VALLEY

TASTING NOTES

This bright and silky sur lie aged Sauvignon Blanc exhibits aromas of peach, pineapple, and guava. This wine has lively acidity, with a beautiful citrus backbone. The little Semillon blended in gives the wine a nice mouth feel, along with the sur lie technique. There is an underlying current of dough/yeast — creating a unique single-vineyard style from Yountville. This Sauvignon Blanc has a richer, more complex, silky mouth feel with a hint of white grapefruit on the clean & bright finish.

TECHNICAL NOTES

Winemaker: *Kristi Koford*

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

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

Alcohol Content: *13.5%*

Total Acidity: *5.29% g/L*

pH: *3.57*

Cooperage: *31% picked at 21 Brix, 12 hour skin contact – stainless steel fermented, tank aged sur lie; 38% picked at 22.7 Brix, pumped direct to press without destemming, tank aged sur lie; 31% picked at 23 Brix, whole cluster pressed, barrel fermented, barrel aged sur lie for 7 months.*

Release Information: *2,680 six-bottle packs; September 1, 2020*