



GHOST BLOCK
ESTATE WINES • NAPA VALLEY

2024 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 encompasses 30.25 acres, primarily planted with certified-organic, family-owned Sauvignon Blanc. The vines, planted in 1978, are Clone 1 grafted to St. George rootstock, and this block is dry-farmed. During harvest, we divide the block into three separate picks, each targeting different stages of maturity. This approach allows us to blend three distinct wines from the same block, each with unique flavor profiles, resulting in a breathtaking Sauvignon Blanc. This meticulous approach allows us to blend three different wines from the same block, each with its own unique flavor profile, resulting in a truly exceptional Sauvignon Blanc.

TASTING NOTES

Bursting with ripe peach, nectarine, Meyer lemon, and a hint of guava, it offers vibrant aromatics and a smooth, polished finish. On the palate, notes of crisp green apple, honeydew melon, and white florals bring brightness and lift, while subtle hints of lemongrass and wet stone add complexity and elegance. There's a beautiful balance between its lively acidity and silky texture, making it incredibly refreshing yet refined. A wine that captures the energy of the vintage and the purity of our organically farmed MorgaenLee Vineyard.

TECHNICAL NOTES

Winemaker: *Kristi Koford*

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

Vineyards: *MorgaenLee and Block House Vineyards, Yountville*

Alcohol Content: *13.5%*

Total Acidity: *5.62% g/L*

pH: *3.6*

RS: *0.33 g/L*

Aging: *7 months, Whole cluster pressed, Barrel fermented*

Release Information: *1,750 six-bottle packs; August 2025*