



# CONCLUSION

## SAUVIGNON BLANC

### NAPA VALLEY



100% Morgaen Lee Vineyard

pH

3.35



2015

TA

6.5 g/L



6 months in stainless steel and neutral French oak barrels

ALC

13.2%



86.5% neutral oak  
13.5% stainless steel



White flowers, pear, nectarine

°Bx

23.2°



Ripe melons, orange zest, wet stone

### TASTING NOTES

Notes of white flowers, nectarine and pear reminisce on the nose reminding you of summertime. Flavors of ripe melon and minerality bring forward a refreshing wine with a balanced acidity and hint of wet stone. Perfect for picnics and relaxing on the porch.

### APPELLATION

#### MORGAEN LEE VINEYARD

Nestled on the floor of the beautiful Yountville AVA, Morgaen Lee Vineyard thrives in the cool, crisp mornings breaking into warm, sunny afternoons allowing the Sauvignon Blanc grapes to flourish. Using a GDC trellising system, the grapes are largely spaced for optimal sun exposure and increased protection from frost. Planted to clone 14, this satiny, crisp and elegant wine is your classic Sauvignon Blanc with a finish reminiscent of what you find from New Zealand producers of the grape. We are extremely pleased to work with vineyard owner Andrew Hoxsey and join the ranks of many stalwarts producing one of the best Napa Valley Sauvignon Blancs.

### VINTAGE

2015 was another fantastic vintage! A warm spring brought on an exceptionally early harvest. It was warm and dry allowing for perfect ripening of the fruit.