



CONCLUSION

SAUVIGNON BLANC

NAPA VALLEY

2016



100% Morgaen Lee Vineyard



2016



6 months in stainless steel and neutral French oak barrels



75% neutral oak
25% stainless steel

°Bx

23.3°

pH

3.35

TA

6.5 g/L

ALC

13.5%



Honeysuckle, limestone, peaches



Lime, green apples, stone fruit

TASTING NOTES

This Sauvignon Blanc is crisp with medium weight, balanced acidity and ripe fruit flavors

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

2016 was the fifth consecutive incredible vintage for California. Conditions were near-perfect - warm and dry allowing for perfect ripening of the fruit. This SB is crisp with medium weight, balanced acidity and ripe fruit flavors.