



CONCLUSION

SAUVIGNON BLANC

NAPA VALLEY

2017



100% Morgaen Lee Vineyard



2017



6 months in neutral French oak barrels



75% Stainless Steel
25% neutral oak

°Bx

23.2°

pH

3.35

TA

6.5 g/L

ALC

13.7%



Honeydew, apricots, peaches



Mango, citrus, orange peel

TASTING NOTES

A refreshing wine with its crisp, balanced acidity and medium weight creates a go to summer wine. On the palate flavors of mango, citrus, orange peel; on the nose aromas of summertime with peaches, honeydew and apricots.

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

2017 was another incredible vintage for California! Warm days and cool nights yielded wines with ripe flavors, ample structure and vibrant acidity.