



**2020  
SAUVIGNON BLANC  
NAPA VALLEY**

Sauvignon Blanc in Napa Valley is a study in contrasts: as the Valley's quintessential white wine grape, it provides raciness and refreshing drinkability to Cabernet Sauvignon's sometimes brooding, patience-requiring profile. Nowhere is this truer than Morgaen Lee Vineyard, an exquisite property within the Yountville AVA, where the microclimate supports both richness and freshness in the Sauvignon Blanc fruit grown by the Hoxsey family. Morgaen Lee's valley floor location, just south of Oakville, benefits from Yountville's cool-to-cold nights, crisp mornings, and warm days, while the Hoxseys' extensive viticultural experience translates to one of Napa Valley's greatest expressions of this noble, white variety.

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### GROWING SEASON

In winemaker Patrick Saboe's estimation, the 2020 growing season was consistent with the last decade in Napa Valley: a dry spring and summer, with long stretches of warm days regularly tempered by the cool nights of the North Coast wine country. Such conditions are ideal for maintaining the balance of fruit and acidity that helps define quality Sauvignon Blanc, the quintessential Napa Valley white wine. The Morgaen Lee Vineyard's 20 and 40 year-old vines have deep enough roots to respond well the dry-farmed conditions under which they're grown, near the town of Yountville on the valley floor.

### WINEMAKING

Fruit from the mature Morgaen Lee vines were whole cluster-pressed, with primary fermentation taking place in mostly stainless steel tanks and the balance in concrete egg fermenters. Partial malolactic fermentation then occurred in barrel. The Sauvignon Blanc was aged for six months in a combination of 75% stainless steel tanks and 25% neutral oak barrels to accentuate the vibrant fruit these exquisite vines are capable of expressing in a finished wine.

### TASTING NOTES

This single-vineyard white wine is a textbook example of how bright and expressive Sauvignon Blanc fruit can be rendered in the hands of a winemaker like Patrick Saboe. He chooses to emphasize the variety's freshness and high acidity through his vinification methods, which lend transparency and help highlight secondary characteristics of roundness and polish on the palate. The nose is fruit and mineral-driven, with notes of nectarine, wet stones, and citrus. Flavors range from Meyer lemon to more tropical pineapple and mango through the long, concentrated finish. This is a vibrant and complex Sauvignon Blanc.

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### SPECIFICS

**WINE:** 2020 Sauvignon Blanc

**VINEYARD:** Morgaen Lee Vineyard

**AVA:** Napa Valley

**HARVESTED:** 08/24/20

**BRIX @ HARVEST:** 23.1 °

**AGING:** 6 months in stainless steel and neutral French oak barrels

**BLEND:** 100% Sauvignon Blanc (75% stainless steel base, 25% Neutral oak base)

**PH:** 3.32

**TA:** 6.8 g/L

**ALC:** 14.5%

**AROMAS:** Orange peel, lemon, nectarine

**FLAVORS:** Lychee, pineapple, mango

**PROFILE:** Crisp and dry with medium weight, balanced acidity and ripe fruit flavors.

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