

An increasingly notable site nestled in an ideal location in Yountville, Morgaen Lee Vineyard joined the PV365 portfolio of vineyard-designated wines a vintage ago. The combination of cool mornings and warm afternoons allows winemaker Patrick Saboe to create a white wine defined by bright, concentrated flavors laced with zingy acidity. The Clone 14 Sauvignon Blanc planted by owner Andrew Hoxsey is one of Napa Valley's finest for this noble variety, and the fantastic results in our second vintage of Morgaen Lee reflect his knowledge as a grower.

GROWING SEASON

Patrick shows a lot of enthusiasm for the 2021 growing season in the Valley, and he doesn't hesitate to describe the year as another impressive vintage for California. "The warm, dry winter and spring brought on low yields of fruit, with smaller berries and clusters" on the vines, he says of '21. "But," he adds, "it showed excellent quality, with concentrated and intense flavors" in the finished wines.

WINEMAKING

PV365's Sauvignon Blanc was harvested from Morgaen Lee Vineyard's mature vines and whole cluster-pressed, with primary fermentation taking place in stainless steel tank. The subsequent aging process took place in a combination of tanks and neutral oak barrels to add a touch of richness to the flavor profile. Patrick's consistent goal of accentuating the vineyard's vibrant, complex fruit was once again achieved in the '21 Sauvignon Blanc.

TASTING NOTES

Opening with aromatic notes of lemon zest, nectarine, and fresh melon, this '21 white wine is yet another example of Sauvignon Blanc's potential for great complexity. As it aerates in the glass, a range of flavors, from pineapple and melon to lychee and key lime, begins to emerge. The citrus component of its core aroma and flavor is particularly apparent in this vintage: there's a lightness and crispness to the wine, along with an elegant balance of ripe fruit and firm acidity through its long, concentrated finish.

SPECIFICS

WINE:	2021 Sauvignon Blanc
VINEYARD:	Morgaen Lee Vineyard
AVA:	Napa Valley
HARVESTED:	08/25/21
BRIX @ HARVEST:	23.1 °
AGING:	Six months in stainless steel and neutral French oak barrels
BLEND:	100% Sauvignon Blanc
PH:	3.34
TA:	6.7 g/L
ALC:	13.5%
AROMAS:	Lemon zest, melon, nectarine
FLAVORS:	Lychee, pineapple, key lime
PROFILE:	Crisp and dry with lightweight, balanced acidity and ripe fruit flavors.



2021 SAUVIGNON BLANC NAPA VALLEY