

GHOST BLOCK

2022

GHOST BLOCK YOUNTVILLE 'MORGAN LEE' SAUVIGNON BLANC

YOUNTVILLE • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

The Ghost Block Sauvignon Blanc is sourced from our oldest block in the MorgaenLee Vineyard located in Yountville, Napa Valley. This property contains 30.25 acres planted to mostly Sauvignon Blanc that is certified-organic and family-owned. The vines associated with this wine were planted in 1978 and are clone-1 grafted to St. George rootstock.

Wine Making

Additionally, this block is dry-farmed. During harvest, we divide the block into three separate picks that target different stages of maturity. As a result, we have the opportunity to blend three wines from the same block that all have different flavor profiles to create a breath-taking Sauvignon Blanc.

Food Suggestions

Pairs well with grilled scallops with lime and herbs.

TASTING NOTES

Pronounced aromas waft immediately from the glass with just-ripe peaches, lemon, grapefruit, and honeydew with subtle notes of jasmine. The palate matches the fruit aromas of this well-rounded and medium-bodied wine with a mid-palate tangy acidity followed by a mouthwatering finish. You can enjoy this wine alone or for a special occasion; we suggest it be paired with grilled scallops with lime and herbs.

Sauvignon Blanc grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Organic
- ABV%: 13.5
- Class: Red

[GHOSTBLOCKWINE.COM/](https://ghostblockwine.com/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirts

