

ACRE

NAPA VALLEY

Dusty Boots... Stained Hands...
Classic Wines.





ACRE 2020 SAUVIGNON BLANC, MORGAEN LEE VINEYARD NAPA VALLEY

TASTING NOTES

With memories of warm summer afternoons, the 2020 Acre Sauvignon Blanc layers honeydew melon, white peach, mango, tangerine, and lemon blossom with just a touch of grapefruit. Lush and vibrant across the palate, the balance of fruit and acidity enhances flavors of pear, melon, lemon balm, more grapefruit, and wet stone. The lifted finish begs for another glass!

GROWING REGION: YOUNTVILLE AVA

Located just outside the town of Yountville, the organically farmed Morgaen Lee Vineyard typifies the perfect viticultural balance of warm days and cool nights. The vines are planted north-south to capture as much sunlight as possible after the morning fog burns off in this ideal southern Napa Valley location.

VINTAGE

The growing season for white wines in 2020 was close to perfect. After a mild winter and spring, an ideal flowering set the stage for what was to become a perfect fruit set over a long and temperate summer. By the time picking starting on August 22, 2020, the sky was blue and the fruit perfectly ripe. The unhurried harvest resulted in a classic combination of richness and balanced acidity.

KEY FACTS

VINEYARDS

APPELLATION

HARVEST DATE

VARIETAL COMPOSITION

Morgaen Lee Vineyard
100% Yountville AVA
August 22, 2020
100% Sauvignon Blanc

AGING 70% Stainless steel fermented

with no malolactic; primary fermentation over 30 days, 30% Neutral barrel fermented with full malolactic and

fermented with full malolactic and monthly stirring of lees over 6 months

 ALCOHOL
 14%

 PH
 3.28

 TOTAL ACIDITY
 6.8 g/L

 BOTTLED
 May 20, 2022

 TOTAL PRODUCTION
 557 cases