

# ACRE<sup>®</sup>

## NAPA VALLEY

DUSTY BOOTS... STAINED HANDS...  
CLASSIC WINES.

### ACRE 2021 SAUVIGNON BLANC, MORGAEN LEE VINEYARD NAPA VALLEY

#### TASTING NOTES

Not your typical California Sauvignon Blanc. Pale lemon-lime in color with aromatic overtones of key lime, grapefruit zest, ripe gooseberry, and blanched almonds. Deep palate with hints of green mango, lime curd, and white pepper. It finishes with a crisp, refreshing, and tangy acidity, a great complement to fresh fish, summer salads, chicken on the Barbie, and firm cheeses like manchego, aged goudas, and young creamy gruyeres.

#### 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 2021 was ideal. After a mild winter, perfect flowering, and a lack of rain in the spring and summer set the stage for a smaller, but more concentrated crop. A temperate summer and early fall resulted in perfect fruit brought in under excellent harvest conditions. The resulting whites are a classic combination of intensity, richness, and balanced acidity.



#### KEY FACTS

VINEYARDS	Morgaen Lee Vineyard, Certified Organically Farmed
APPELLATION	100% Yountville AVA
HARVEST DATE	August 25, 2021
VARIETAL COMPOSITION	100% Sauvignon Blanc
AGING	70% stainless steel, 30% barrel fermented, stirred on the lees.
ALCOHOL	13.9%
PH	3.16
TOTAL ACIDITY	6.6 g/L
BOTTLED	April 12, 2022
TOTAL PRODUCTION	226 cases