

# GRIEVE

*Family Winery*

## DAVID AND KATHLEEN GRIEVE

When David and Kathleen Grieve moved from San Francisco to wine country in 2002 and purchased their dream home on 10 acres in Napa's Lovall Valley, they knew they'd found a special spot, they just didn't realize how special. Part of what drew David and Kathleen to their new property was the neighboring Sauvignon Blanc vineyard. At first, it was the view, but over time they developed a growing appreciation and fascination with the vines themselves. Both David and Kathleen were avid wine enthusiasts, but neither had experience with Sauvignon Blanc. They studied up on the varietal and began to sample Sauvignon Blanc from different producers to develop their preferred style. During their studies, they discovered that Lovall Valley, with its elevated exposures, fog-cooled mornings and gravelly-loam soils, was an ideal spot for growing world-class Sauvignon Blanc. As luck would have it, just two years after they moved to Lovall Valley, the neighboring vineyard went on the market, and Grieve Family Estate took root.

In 2008, after several vintages spent converting to organic farming and selling grapes to prestigious Napa wineries, David and Kathleen produced their first wine, the Grieve Family Estate Sauvignon Blanc. Two years later they launched Double Eagle, a Bordeaux blend made from their own estate grapes and those sourced from select valley floor vineyards in Oakville and Mt Veeder. The Double Eagle name is a nod to David's passion for golf. Today, with the help of teenage sons Henry and Michael, and Labradors Brick and Bear, David and Kathleen preside over 17-acres of organically-farmed Sauvignon Blanc and Merlot vines, producing nearly 1,700 cases each year for mailing list customers, wine shops and restaurants.

