

GRIEVE

Family Winery

2020 GRIEVE FAMILY SAUVIGNON BLANC

NAPA VALLEY

VINTAGE

The 2020 growing season was noted for being dry, cool, and long. Producing slightly smaller yields displaying a marvelous blend of energy and richness. The vintage's long hangtime culminated in an especially warm fall that teased out further concentration to complement the fully developed flavors and fresh acidity. flavored and brightly focused wines.

WINEMAKING

The grapes for our 2020 Grieve Estate Sauvignon Blanc were harvested from the organically farmed Sauvignon Blanc vines planted to our Lovall Valley estate vineyard. After an early morning pick, the grapes were transported immediately to the winery where they were whole cluster pressed and cold soaked. 80% was fermented and aged in French oak barrels (60% New Oak) from forests in Bordeaux, while 20% was fermented and aged in concrete egg.

TASTING NOTES

Mouthfilling richness, deft balance and seamless integration are the hallmark of Grieve Estate Sauvignon Blanc. Mild conditions in spring were ideal for budbreak and early growth, while steady summer temperatures, with cool mornings and warm sunny days ripened the 2020 harvest to near perfect flavor and balance. The 2020 growing season promoted an incredibly vivid core of melon stone fruit buoyed by bright acidity and finessed by lilting wet stone impressions that linger on the never-ending finish.



APPELLATION	Napa Valley
WINEMAKER	Philippe Melka & Maayan Koschitzky
COMPOSITION	100% Sauvignon Blanc
AGING	17 months in 60% New French Oak
CASES	97
ALC. %	14.2%