



**JAMES SUCKLING.COM** 

### **Grieve Family 2016 Double Eagle Red, Napa Valley**

**93pts** *Lots of ripe fruit with dried-berry, plum and blueberry character. It's full-bodied with a pretty core of exotic and very ripe fruit. Some walnut and chocolate, too. Flavorful finish. – James Suckling*

THE  
**tastingpanel**  
MAGAZINE

### **Grieve Family 2018 Double Eagle White, Napa Valley**

**93pts** *In Napa's colder, mostly hidden Lovall Valley, accessible only through Sonoma, and north of Carneros, the Grieve Family Estate produced this brilliant Sauvignon Blanc. Graced with grapefruit and tarragon on the nose, the palate opens up with a sliced lime freshness, melon sweetness and crisp minerality. Vanilla paints the finish with length and elegance. – Meridith May*

wine **reviewonline**

### **Grieve Family 2018 Double Eagle White, Napa Valley**

**95pts** *This 'White' happens to be 100 percent Sauvignon Blanc, crafted by the brilliant winemaker Philippe Melka. So of course, it has a Bordeaux-style flavor profile, particularly the aroma of white peach. Partially barrel-aged, it also offers a spice note and creamy texture, without the pungent green or grassy characteristics often found in Sauvignon Blanc. Smooth, rich, and elegant this is a beautiful trajectory for Napa Valley Sauvignon Blanc. – Robert Whitley*

**95pts** *The Sauvignon Blanc grapes for this wine were grown in Lovall Valley, which is in Napa Valley, but accessible only from Sonoma. It is considered the coolest site in Napa Valley, because it sits in bowl shape depression surrounded by hills, which allows cold air to settle and remain throughout the day. For 30-plus years, I've been going to Napa Valley and had never heard of Lovall Valley until I received this wine. How did I miss it? I felt a little better when I found a video on the winery's website. It featured their super-star winemaker Philippe Melka. He said he did not know about Lovall Valley until he started working with the Grieve in 2018. This wine certainly suggests that Lovall Valley is a great place for Sauvignon Blanc. Additionally, those grapes are planted in soil comprised of a fine ocean floor silt containing seashells, which might explain the complexity of flavors in the wine. Lemon, lime, grapefruit fruit is entwined with lemon scented herbs such as lemon balm and lemon verbena and dusty, chalky notes. In the mouth, rich citrus, peach flavors with a touch of vanilla are balanced with vivid acidity. These luscious flavors linger. Enjoy this exceptional wine with grilled halibut or roast chicken. -Rebecca Murphy*

[www.grievewinery.com](http://www.grievewinery.com)

