



2015 Kelly Fleming Sauvignon Blanc

Winemaking:

The 2015 Sauvignon Blanc consists of Sauvignon Musqué clone from two historic Napa Valley Properties: Oakville's famed Fortuna Vineyard (65%) and Pope Valley's Aetna Spring Vineyard (35%). We destemmed and gently pressed the grapes, then cold-fermented the juice in 50% stainless steel drums, 45% neutral white wine barrels, and 5% new French oak barrels. The wine was then aged in these vessels for 8 months on its lees, before being bottled in May of 2016.

Winemaker's Notes:

The warm, early vintage produced tropical citrus aromatics reminiscent of grapefruit, lychee and lime zest, along with more feminine, floral notes of honeysuckle blossom, Meyer lemon and white pear. Eight months of aging on lees provided a creamy texture for a round and succulent mid-palate. This richness is countered by bright, focused minerality that offers structural support. A beautifully balanced wine offering an irresistible, thirst-quenching quality, as well as length and dimension on the finish.

Grape Source: Oakville Fortuna Vineyard, Pope Valley Aetna Springs Vineyard

Appellation: Napa Valley

Winemaker: Rebecca George

Blend: 100% Sauvignon Blanc

Alcohol: 14.1%

Oak Profile: 50% stainless steel drums, 45% neutral French Oak, 5% new French oak

Aging: 8 months on lees, periodic stirring

Cases Produced: 519

Harvested: August 11th - August 17th, 2015

Bottled: May 2016

