



2009 Kelly Fleming Sauvignon Blanc

Winemaking:

The 2009 Kelly Fleming Sauvignon Blanc was harvested between August 28th and September 2nd 2009, from two Oakville vineyards. The finished wine is 95% Sauvignon Blanc (Musque clone) blended with 5% Viognier, to add a touch of floral elegance to the aromas and a note of creaminess to the finished texture. The fruit was crushed and given several hours of skin contact prior to a gentle pressing, then fermented in a combination of stainless steel and French oak barrels. The wine was left sur-lie for six months prior to bottling in March 2010.

Winemaker's Notes:

Delicate, ethereal notes of honeysuckle, pineapple, jasmine, Bartlett pear and vanilla gently lift from the glass as the aromas of this lovely Sauvignon Blanc first emerge. With a bit of time, soft hints of lemongrass and beeswax add complexity to the aromas. On the palate, the wine is fresh and soft, not overly tart, with a seamless balance of sweet pear/pineapple tones and touches of sweet herbs. At the finish, sweet vanilla and a light touch of oak combine with the stronger flavors of fresh fruit and a touch of sweet baking spice.

Grape Source: Oakville Fortuna Vineyard, Oakville UC Davis

Appellation: Oakville

Winemaker: Celia Welch

Blend: 95% Sauvignon Blanc, 5% Viognier

Alcohol: 14.5%

Oak Profile: 50% neutral French oak, 50% stainless steel

Aging: 6 months

Cases Produced: 675

Harvested: August 28th - September 2nd, 2009

Bottled: March 2010



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