



2010 Kelly Fleming Sauvignon Blanc

Winemaking:

The wine was crushed and given several hours of skin contact prior to a gentle pressing, then fermented in French oak barrels and stainless steel barrels. The wine was left sur-lie for three months and aged in barrels for a total of six months prior to bottling in April 2011.

Winemaker's Notes:

True to the Sauvignon Musqué vineyard sources, the floral (jasmine, honeysuckle, daphne) and tropical notes (pineapple, papaya, guava) create an aromatic landscape full of imagery. Hints of vanilla and orange zest provide base notes of complexity. The mouth feel is crisp and focused with pineapple, beeswax, bright green pear and crisp apple flavors lingering. A light touch of oak is evident in the finish of this delicate yet complex Sauvignon Blanc.

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

Appellation: Napa Valley

Winemaker: Celia Welch

Blend: 100% Sauvignon Blanc

Alcohol: 14.5%

Oak Profile: 69% neutral French oak, 17% stainless steel, 14% new French oak

Aging: 6 months

Cases Produced: 530

Harvested: August 30th - September 7th, 2010

Bottled: April 2011



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