



2011 Kelly Fleming Sauvignon Blanc

Winemaking:

The wine is primarily made up of Sauvignon Musqué and a bit of Sauvignon Blanc clone 1. The wine was destemmed, lightly pressed, then fermented in a combination of French oak barrels, stainless barrels, and small tanks for approximately four weeks. It was then allowed to age on the lees for about four months.

Winemaker's Notes:

The fresh, aromatic white wine shows delicate aromas of melons, kiwi, fresh pineapple and a hint of lemon zest. On the palate, the structure shows a soft entry, with crisp acidity adding structure to the mid-palate and finish. The flavors highlight the pineapple and citrus-peel notes, with refreshing lemongrass and mineral flavors adding complexity.

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

Appellation: Napa Valley

Winemaking Team: Celia Welch & Rebecca George

Blend: 100% Sauvignon Blanc

Alcohol: 14.1%

Oak Profile: 42% stainless steel, 47% neutral French oak, 11% new French oak

Aging: 4 months on lees

Cases Produced: 884

Harvested: September 13th - September 23rd, 2011

Bottled: February 2012



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