



2012 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:

Lovely bright pineapple, gentle fresh Asian pears, and a hint of white peach, along with touches of jasmine, lemongrass and kaffir lime leaf all demonstrate the integration between fruit and floral notes. On the palate, the bright, juicy pineapple and floral notes are presented in a crisp flavor profile. Vibrant, fresh and lively flavors linger through the soft, dry finish.

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: 14.3%

Oak Profile: 60% neutral French oak, 38% stainless steel, 2% new French oak

Aging: 5 months on lees, periodic stirring

Cases Produced: 1092

Harvested: August 28th - September 4th, 2012

Bottled: February 2013



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