



2013 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 six months.

Winemaker's Notes:

At first impression, this wine displays bright, exotic fruit components like guava, mango, kiwi and pineapple. Digging deeper, one discovers notes of ripe white peach, Asian pear, lemon rind, fragrant honeysuckle, and just a hint of barrel spice – all characteristics boosting the wine's complexity. The palate feels vibrant and juicy, yet lush and viscous, all at once. The wine enters the palate with a racy, lemon-lime, wet stone minerality, but is subdued and balanced by a creamy citrus softness.

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: 14.4%

Oak Profile: 60% stainless steel drums, 30% neutral French Oak, 10% new French oak

Aging: 6 months on lees

Cases Produced: 1113

Harvested: August 23rd – September 12th, 2013

Bottled: April 2014



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