



2014 Kelly Fleming Sauvignon Blanc

Winemaking:

We harvested our 2014 Sauvignon Blanc on August 14th and 15th, from the Fortuna and UC Davis To-Kalon vineyards in Oakville, along with the Aetna Springs Vineyard in Pope Valley. We destemmed and gently pressed the grapes, then cold-fermented the juice in 45% stainless steel drums, 45% neutral French oak barrels, and 10% new French oak barrels. Fermentation lasted about 4 weeks, then the wine was allowed to rest on its lees for an additional 7 months prior to bottling in late April 2015.

Winemaker's Notes:

This expressive and fresh wine entices with aromas of honeydew melon, grapefruit, and ripe pear. The palate entry is coating and viscous yet there is a vibrant, mineral-driven acidity that focuses the wine from entry to finish. Flavors are bright and floral, perfumed with white flowers, peach cream and lime zest. A hint of barrel spice adds depth and complexity to this pretty, aromatic white wine with a dry finish.

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

Appellation: Napa Valley

Winemaking Team: Rebecca George

Blend: 100% Sauvignon Blanc

Alcohol: 13.6%

Oak Profile: 45% stainless steel drums, 45% neutral French Oak, 10% new French oak

Aging: 7 months on lees

Cases Produced: 874

Harvested: August 14th - August 15th, 2014

Bottled: April 2015



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