



KELLY FLEMING WINES

2011 Sauvignon Blanc

VINTAGE: The growing season began with early rains and very mild summer temperatures continued throughout the growing season. The cool summer allowed us to have a later than normal harvest.

VINEYARD SOURCE: Oakville, Napa and Pope Valley (Napa Valley)

HARVEST: Harvested between September 13 and September 23.

VARIETAL CONTENT: 100% Sauvignon Blanc

NOTES FROM WINEMAKER CELIA WELCH: 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.

WINEMAKING: The wine is primarily made of up Sauvignon Musque and a drizzle of Sauvignon Blanc clone 1. The wine was destemmed, lightly pressed, then fermented in a combination of French oak barrels (20% new), stainless barrels, and small tanks for approximately 4 weeks. It was then allowed to age on the lees for about 4 months.

FOOD AFFINITIES: Grilled fish, raw oysters, trout almondine, roast chicken, spicy thai food

ALCOHOL BY VOLUME: 14.1 %

BOTTLED: February 2012

BARRELS: 20% New French oak

RELEASED: May 2012

CASES PRODUCED: 884

SRP: \$ 36.00

