



KELLY FLEMING WINES

2010 Sauvignon Blanc

VINTAGE: The growing season included cold, rain, heat spikes and long ripening period. Flowering and veraison were about two weeks later than normal: in general the conditions called for considerable vineyard management---thinning fruit, managing the canopy, making many passes at harvest---and in the end, a small crop.

VINEYARD SOURCE: Oakville and Pope Valley (Napa Valley)

HARVEST: Harvested between August 30 and September 7.

VARIETAL CONTENT: 100% Sauvignon Blanc

WINEMAKER CELIA WELCH NOTES: True to the Sauvignon Musque vineyard sources, the floral (jasmine, honeysuckle, daphne) and tropical notes (pineapple, papaya, guava) create an aromatic landscape full of imagery. Hints of vanilla and orange zest provide base notes of complexity. The mouth feel is crisp and focused, with pineapple, beeswax, bright green pear and crisp apple flavors lingering. A light touch of oak is evident in the finish of this delicate yet complex Sauvignon Blanc.

WINEMAKING: The wine was crushed and given several hours of skin contact, prior to a gentle pressing, then fermented in French oak barrels (20% new) as well as stainless steel barrels. The wine was left sur-lie for three months and aged in barrels for a total of six months prior to bottling in April, 2010.

FOOD AFFINITIES: Whole roasted fish, shellfish, nigiri sushi, light pastas, grilled salmon, roasted garden vegetables, Sonoma Jack (cheese).

ALCOHOL BY VOLUME: 14.1 %

BOTTLED: April 19, 2011

BARRELS: 20% New French oak

RELEASED: September 1, 2011

CASES PRODUCED: 540

SRP: \$ 30.00

WINEMAKER: Celia Welch

VISIT: By appointment only Monday - Saturday 10:00 - 4:00 707-942-6849 or colleen@kellyflemingwines.com. Cost is \$30.00 per person and the tours are always conducted either by proprietor Kelly Fleming, her daughter Colleen Fleming or assistant winemaker Becky George.



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