



KELLEHER



90 Points and Editor's Choice
Wine Enthusiast

2011 Kelleher "Block 21" Sauvignon Blanc

VARIETAL	100% Sauvignon Blanc
APPELLATION	Napa Valley
VINEYARD DESIGNATION	Block 21
HARVEST DATE	9/23/11
BOTTLING DATE	4/19/12
RELEASE DATE	6/20/12
SUGAR	25.1
ACID TA	6.4 g/L
PH	3.42
AGING	3 months in 90% Stainless Steel and 10% French Oak
ALCOHOL	14.4%
CASES PRODUCED	225

WINEMAKER Craig Becker

Whole Cluster Pressed and settled overnight. The next day the wine is racked off the lees, and warmed to 60 degrees. Native fermentation begins after 3 days, and once fermentation begins the fermenting juice is barreled down into 90% stainless steel barrels and 10% used French Oak. Fermentation last for approximately 20 days, and the wine is continually stirred for three months.

TASTING NOTES 2011 was a cool growing season which meant flavor development occurred later than usual. The extra hang-time produced a wine rich in flavors with slightly lower acid, something we find very appealing. The aromas are dominated by tropical notes and high tones of stone fruit and melon. The palette is bright, crisp, and full of fruit flavors. The fruit forwardness is enriched by the depth that battonnage imparts on the wine.



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