



KELLEHER

2016 Kelleher "Block 21" Sauvignon Blanc



VARIETAL	100% Sauvignon Blanc
APPELLATION	Napa Valley
VINEYARD DESIGNATION	Block 21
HARVEST DATE	8/26/16
BOTTLING DATE	4/6/17
RELEASE DATE	11/15/17
SUGAR	23.3
ACID TA	6.5 g/L
PH	3.39
AGING	6 months in 90% Stainless Steel then 10% neutral French Oak
ALCOHOL	14.9%
CASES PRODUCED	230

WINEMAKER Craig Becker

The grapes were whole cluster pressed and settled overnight. Day two the juice is racked off the lees and warmed to 60 degrees to encourage fermentation. Native fermentation began after 3 days and then the fermenting juice was barreled down into stainless steel and oak barrels. Fermentation lasted for approximately 20 days and the wine was stirred for three months.

TASTING NOTES

The 2016 Kelleher "Block 21" Sauvignon Blanc is our 8th release from this highly regarded, dry farmed vineyard in St. Helena. Aromas of pear, guava and citrus are balanced by a touch of stone fruit. The palate boasts flavors of melons, figs and peaches and is a moderately full-bodied and carefully balanced wine. Our Sauvignon Blanc has a slight richness from the lees stirring and the fruit forwardness is enriched by the depth that battonage imparts on the wine.



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