



## 2017 Kelleher “Block 21” Sauvignon Blanc

### VARIETAL

100% Sauvignon Blanc

### APPELLATION – VINEYARD DESIGNATION

Oakville – Block 21

### HARVEST DATE

8/31/17

### BOTTLING DATE

4/3/18

### RELEASE DATE

11/27/18

### AGING

6 months in 90% Stainless Steel and 10% neutral French Oak

### TECHNICAL NOTES

pH 3.31

TA 6.1 g/L

Sugar 25.2

Alc. 15.1%

### WINEMAKER

Craig Becker

### CASES PRODUCED

490

The grapes are whole cluster pressed and settled for two days. The juice is then racked off the lees and warmed to 60 degrees to encourage native fermentation. When fermentation begins, the fermenting juice is barreled down into stainless steel and oak barrels. The wine is aged on the lees that is stirred twice a month for five months, then bottled.

### TASTING NOTES

This is the ninth vintage of our highly rated Kelleher “Block 21” Sauvignon Blanc. The fruit was sourced from an organic vineyard just a mile north of us in the Oakville AVA. It is fresh and bright with aromas of ripe melon, pear, citrus, stone fruit and guava. Bright acidity and refreshing minerality treat you to a classic Napa Valley Sauvignon Blanc that is irresistible now and will age for the next 3-4 years.