



KELLEHER



2012 Kelleher "Block 21" Sauvignon Blanc

VARIETAL	100% Savignon Blanc
APPELLATION	Napa Valley
VINEYARD DESIGNATION	Block 21
HARVEST DATE	9/19/12
BOTTLING DATE	4/15/13
RELEASE DATE	5/20/13
SUGAR	25.3
ACID TA	5.5 g/L
PH	3.42
AGING	3 months in 90% Stainless Steel and 10% French Oak
ALCOHOL	14%
CASES PRODUCED	390

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

The 2012 growing season was one for the record books. We could not have asked for more perfect conditions and this makes us even more excited to share with you our newly released 2012 Kelleher "Block 21" Sauvignon Blanc. The aromas are dominated by tropical notes, as well as a hint of stone fruit and melon. Aging was done in 90% stainless steel barrels and 10% once used French oak and we that find this combination really enhances the fruit from this St. Helena vineyard. Crisp and clean and in perfect balance. The fruit forwardness is enriched by the depth that battonage imparts on the wine.



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