



# KELLEHER



## 2013 Kelleher "Block 21" Sauvignon Blanc

VARIETAL	100% Sauvignon Blanc
APPELLATION	Napa Valley
VINEYARD DESIGNATION	Block 21
HARVEST DATE	9/20/13
BOTTLING DATE	3/25/14
RELEASE DATE	6/1/14
SUGAR	25.3
ACID TA	5.5 g/L
PH	3.12
AGING	3 months in 90% Stainless Steel and 10% French Oak
ALCOHOL	15%
CASES PRODUCED	470

**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% neutral French Oak. Fermentation lasts for approximately 20 days and the wine is continually stirred for three months which gives the wine a richness uncommon in most Napa Valley Sauvignon Blanc's.

**TASTING NOTES** The 2013 growing season was marked by warm days and cool nights which were perfect conditions for our 2013 vintage. The aromas are dominated by tropical notes, as well as hints of stone fruit and melon. The fruit forwardness is enriched by the depth that battonage imparts on the wine. The nose is bright with tropical fruits, while the palate is rich but focused by the bright acidity. The wine has three main attributes, fruit, richness and crisp acidity.



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