



KELLEHER



2015 Kelleher "Block 21" Sauvignon Blanc

VARIETAL	100% Sauvignon Blanc
APPELLATION	Napa Valley
VINEYARD DESIGNATION	Block 21
HARVEST DATE	8/21/15
BOTTLING DATE	4/5/16
RELEASE DATE	6/1/16
SUGAR	24.5
ACID TA	6.4 g/L
PH	3.34
AGING	6 months in 90% Stainless Steel then 10% French Oak
ALCOHOL	14.5%
CASES PRODUCED	630

WINEMAKER Craig Becker

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

TASTING NOTES

The 2015 Kelleher Sauvignon Blanc is our 7th release from this highly regarded, dry farmed, organic vineyard in St. Helena, Napa Valley. The clean and crisp aromas jump out of the glass, with bright citrus, pear and stone fruits. The pallet is also crisp yet rich in the middle and continues with a lingering finish. 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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