



2018 Kelleher 'Block 21' Sauvignon Blanc

VARIETAL

100% Sauvignon Blanc

APPELLATION

Oakville, Napa Valley

HARVEST DATE

9/7/18

BOTTLING DATE

4/17/19

RELEASE DATE

7/1/20

AGING

6 months in 90% Stainless Steel & 10% Neutral French Oak

TECHNICAL NOTES

pH 3.4 TA 6.35 g/L Alc. 14.2%

WINEMAKER

Craig Becker

CASES PRODUCED

135

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 three days and then the fermenting juice was barreled down into stainless steel and oak barrels. Fermentation lasted for approximately twenty days and the wine was stirred for three months.

TASTING NOTES

Fruit for our Sauvignon Blanc are sourced from an organic farm just a mile north of our property in Oakville. Classic aromas of stone fruits, melon and a wet stone minerality are prevalent. There is a slight richness on the palate from aging on the lees along with flavors of tropical fruit and lemongrass. Drink now or age for 3-4 years.