



2019 Kelleher 'Block 21' Sauvignon Blanc

VARIETAL

100% Sauvignon Blanc

APPELLATION

Oakville, Napa Valley

HARVEST DATE

9/3/19

BOTTLING DATE

3/27/20

RELEASE DATE

9/1/21

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

170

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

Our Sauvignon Blanc is sourced from an organic vineyard just a mile north of our property in Oakville. Aromas of honeydew and lime jump out of the glass, along with a wet stone minerality, acacia flower and fennel. The bright acidity is balanced by a softness on the mid-palate from aging on the lees. Drink now or age for 3-4 years.