



2008 Sauvignon Blanc

This 2008 vintage of the Kelley & Young Sauvignon Blanc represents our 3rd release and our best yet. It is an elegant wine that exhibits rich flavors of ripe grapefruit, honey, melon and apricot. It's long lasting vanilla and lemon crème brûlée finish seems absolutely endless.

The grapes for this wine were grown at our Robert Young Vineyards, hand-picked then cold fermented in stainless steel. After fermentation, 60% of the wine was aged in French oak barrels for 5 months to give added body and mouth feel as well as creamy vanilla on the finish. We bottled this wine on May 23rd and then bottle aged it a little over 8 months before release.

With the touch of oak on the finish, we love to pair this wine with any creamy cheese, as well as any grilled foods such as vegetables, fish, chicken, or pork.

Alcohol: 14.3%	Production: 360 cases
Harvest: Aug 28, 2008	Bottled: May 23, 2009
Brix: 23.4°	pH: 3.26
TA: .73g/100ml	Ferm: Prise de Mousse
Cooperage: 100% French	60% Barrel Age
Retail: \$24.00	Released: January 2010

Awards:

Silver Medal - S F Chronicle Wine Competition

Silver Medal - Sonoma County Harvest Fair