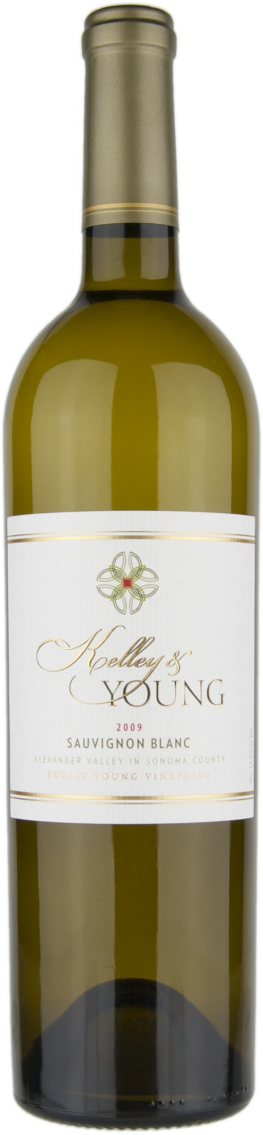
Kelley & YOUNG



2010 Sauvignon Blanc

This 2010 vintage of the Kelley & Young Sauvignon Blanc is an elegant wine with aromas of quince and grapefruit and exhibits rich flavors of ripe pineapple, honey, and Asian pear. It's long lasting vanilla and lemon crème brûlée finish seems absolutely endless.

We grow the grapes for this wine at our Robert Young Vineyards in Alexander Valley in Sonoma County in deep alluvial soils at the base of the Mayacama Mountain range. We hand-pick and crush the grapes, then cold ferment the juice in stainless steel. After fermentation, the wine is racked off the rough lees and 20% of the wine is aged in new French oak barrels for 4 months to give added body and mouth feel, as well as creamy vanilla on the finish. We bottled this wine on April 20th and then let the flavors marry in the bottle for a little over 3 months before release.

We love to pair this wine with any creamy cheese, as well as grilled vegetables, fish, chicken, or pork.

Alcohol: 13.5%	Production: 186 cases
Harvest: Sept 17, 2010	Bottled: April 20, 2011
Ferm: VL3	Cooperage: New French Oak 20% of wine aged 4 months
Released: July 1, 2011	Retail: $24.00