

Palate Press

The online wine magazine



2011 Kelly & Young Sauvignon Blanc

WHO: Kelly & Young

WHAT: Sauvignon Blanc

WHERE: Alexander Valley, California

WHEN: 2011

This wine is fermented in stainless steel, then aged in neutral French oak for four months. The nose offers a grassy aromas under fresh fruits, grapefruits with sweeter tropical notes. The palate is softer and more tropical than the nose, with tangelos and hints of mango, along with Ruby Red grapefruit. A touch of residual sugar offers the tiniest hint of sweetness. Use that to tame a lightly curried white fish. Highly Recommended. DH

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