

# KELLER ESTATE

Over 30 years ago, our family began farmed estate wines to capture the distinct soil, topography, and climate our property. This terroir-driven philosophy enables us to guide the process from vine to bottle, creating beautifully balanced and expressive wines with a true sense of place.

## 2019 LA CRUZ VINEYARD ESTATE CHARDONNAY PETALUMA GAP



**HARVEST DATE:**

September 30, 2019-  
October 5, 2019

**PH:** 3.69

**TOTAL ACIDITY:** 5.15 g/L

**ALCOHOL:** 14.23%

**COOPERS:**

25% New French Oak  
Damy AML3Y, Vicard G170,  
Tonnellerie O

**BOTTLING DATE:**

August 18, 2020

**CASES:** 360

**SRP:** \$45

### VINTAGE – VINEYARD

The 2019 vintage was vastly characterized by a series of environmental challenges, putting vineyard crews and winemakers to the test. The season started with record breaking rainfall and flooding leading into a relatively cool spring, slightly delaying bud break with harvest time trending well into September. Average, stable temperatures throughout the summer lead to nice, steady grape development with perfect balances of acid and sugar. Come harvest, we were met with a curveball of extreme spikes in temperature and fire hazards calling for strategic picking decisions. This historic season accompanied with the smart decision making of our team, lead to fantastically complex wines that, much like the season, are historical.

The ancient sea-bed of the San Pablo Bay is mineral rich, clay soils that define La Cruz Vineyard. Thirty-four acres are planted to chardonnay, in distinct blocks where clone 4, Wente and Dijon clones are planted. Typical to this vineyard is a pronounced bright acidity and signature spice notes.

### WINEMAKING

Our 2019 La Cruz Chardonnay, with a backbone of Old Wente and clone 4, was carefully hand harvested over several cold autumn nights. After the fruit was gently pressed, the juice was racked into barrels for primary and secondary fermentation. After secondary fermentation, the chardonnay was stirred once per day for one month, then aged sur lie for 6 months. After aging the chardonnay was filtered, then bottled using a Nomacorc 100 closure, with a specific low oxygen ingress rate, eliminating oxidation.

### TASTING NOTES

The 2019 La Cruz Chardonnay entices with elegant aromatics of vanilla cookie, lemon marmalade, and honeysuckle. Medium to full-bodied, flavors of crème fraîche, ripe mango, and golden apple coat the pallet while balanced acidity and sparks of minerality guide the wine into a long, balanced finish.