



CASA Chardonnay from the Keller Estate is true to its name – it is our “house wine” – made from our estate in the Petaluma Gap of Sonoma County. CASA Chardonnay is our entry-level selection of our terroir-based production at Keller Estate. We pride ourselves on our clonal selections planted on sedimentary soils and the unique air flow which defines the Petaluma Gap, producing exceptional aromatic wines.



2020 CASA CHARDONNAY

IN THE VINEYARD

Keller Estate was once part of the ancient seabed below San Pablo Bay. These mineral-rich, clay soils define this site and are expressed in our wines as rich minerality. The site's proximity in the lower portion of the Mayacamas Foothills, just above the Petaluma River, is part of the southern reaches of the Petaluma Gap. Winds from the Pacific Ocean are pulled through the 'Gap' by the warming Central Valley interior which impart distinctive fruit and floral aromatics that define our AVA.

We implement regenerative farming which focuses on top-soil renewal and contributes to increased biodiversity enhancing our ecosystem and strengthening not only the health and vitality of our ranch, but of the planet, too.

VINTAGE

The 2020 vintage was characterized by a series of environmental challenges, putting our vineyard crews and winemaker to the test. The season began with nearly ideal conditions, and while some of our neighboring AVAs were managing the effects of Spring frost, our windy site was spared. An August heat spell accelerated ripening that resulted in an early start to harvest. However, when a fire broke out in Bodega Bay on Sunday, August 24th, the same wind that protected us from frost brought some smoke. Quick action, immediate sampling, and micro-fermentations allowed us to mitigate smoke effects to produce a clean, delicious wine. We feel that we successfully navigated the challenges of this unprecedented year!

WINEMAKING

Fruit from select blocks of Wente, Clone 4, Dijon Clones 15 and 17 were hand-harvested over several nights. The fruit was gently pressed before transferring to stainless steel tanks for slow fermentation under low temperatures. After several weeks, the wine was racked to neutral barrels to complete secondary fermentation. It aged in barrel for nine months before bottling.

A NOTE ABOUT CASA WINES

Ana Keller created CASA Wines as a new line she, her family, and friends could enjoy every day. Since 1998, Ana has been directing both farming and winemaking at her family's property in Sonoma County. Among Ana's many achievements, she has played an instrumental role in developing the Petaluma Gap AVA bringing recognition to this newest California Wine Region that is defined by its cool, coastal fog and air movement from the Pacific Ocean.

TASTING NOTES

The 2020 Keller Estate CASA Chardonnay is a supple, balanced wine with pear and apple blossom floral notes. The estate minerality is the basis of a smooth, creamy texture which is complemented by notes of honeysuckle and white petals, followed by a palate-cleansing finish. As an entry-level wine, it delivers quality and flawless appeal.

Harvest Date:	September 10, 2020
Bottling Date:	July 20, 2021
pH:	3.68
Alcohol:	13.6%
Cases:	151
SRP:	\$32