



Sourced from “La Cruz Vineyard” in the Petaluma Gap, Sonoma Coast, Casa wines produces Chardonnay and Pinot Noir for everyday enjoyment. We know that well-farmed grapes produce healthy wines that enjoyed in moderation are part of a balanced life.



## TASTING NOTES

Casa Chardonnay is fermented in both barrels and stainless steel to capture the brightness of the fruit and to add length and balance to the wine. This chardonnay baked apple pie, freshly baked biscuits, a creamy mouthfeel, well-integrated oak, crisp, bright acidity.

Harvest Date ..... Sep 16-20, 2019  
pH..... 3.6  
Alcohol ..... 14.2%  
Bottling Date: ..... May 3-5, 2020  
Cases..... 1,600  
SRP..... \$24

## 2019 CASA CHARDONNAY

### THE VINES

We know that well-farmed grapes produce healthy wines that enjoyed in moderation are part of a balanced life. We implement regenerative farming that focuses on topsoil regeneration, increasing biodiversity, and enhancing our ecosystem to strengthen the health and vitality of our ranch and the planet.

The ancient seabed of the San Pablo Bay is mineral-rich, with clay soils that define La Cruz Vineyard. This site located in the lower portion of the Sonoma Hills close to the Petaluma River. Typical to this vineyard is a bright acidity. Planted are Wente, Clone 4, and the Dijon clones 15 and 17.

### 2019 VINTAGE

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 to a relatively cool spring, slightly delaying bud break with harvest time trending well into September. Unusually heavy rainfall in May luckily did not cause disruption in yields since flowering had not yet begun in the majority of the vineyards. Average, stable temperatures throughout the summer lead to a 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 and smart picking decisions. This historic season accompanied with the smart decision making of our team, lead to fantastically complex, dynamic wines that, much like the season, are historical.

### WINEMAKING

Our winemaking style is a blend of classic and contemporary: contemporary equipment and meticulous processes paired with hands-on minimalistic winemaking techniques. Our philosophy is to produce wines that express the unique terroir from which they came, and our passion. The fruit and dirt lead the way. Our goal is to make honest wines.

### OUR TEAM

Ana Keller created Casa Wines as a new line she, her family and friends could enjoy every day. Ana directs farming and winemaking at her family's property in Sonoma County since 1998. Among Ana's many achievements was her instrumental work in the creation of the Petaluma Gap AVA, bringing recognition to this new emerging wine region.