

2012

RÔTIE

Rotie is our homage to Cote-Rotie, the Northern Rhone AOC famous for its traditional co-fermentation of Syrah and Viognier. Viognier was traditionally used to balance out the earthy notes of Syrah and bring out the aromatics of the wine while adding a floral component as well.

We created the Rotie according to the same appellation rules: co-fermentation of Syrah with up to 20% Viognier in the same tank, although a much lower percentage is generally used (6% for this vintage). We find that the Syrah that the La Cruz Vineyard produces is much more fruity and bright than our Rhone counterparts, however, using a touch of Viognier allows the subtle earthiness of the Syrah to showcase more while lending more structure and acidity to the wine.

Ripening Syrah in a cool climate like the Petaluma Gap can be a challenge. However, through proper trellising and dropping about 50% of our fruit through green thinning, we are able to achieve full maturity consistently. We firmly believe that with proper attention in a cool climate such as ours, Keller Estate will be at the forefront of Syrah production in California.

Although Syrah can be a very powerful grape, the Rotie is soft and elegant with gorgeous aromatics. Dark fruit and wet earth rounded out with soft floral aromatics taunt the senses, giving you more as the wine opens up in the glass. Blackberries and plums with notes of exotic spices and wild game lend a perfect balance with soft velvety tannins and a prolonged finish.

PRODUCTION:	465 cases
HARVEST DATES:	10/07/12
BOTTLING DATE:	2/4/15
PH:	3.65
TOTAL ACIDITY:	5.87
ALCOHOL:	14.1%



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