

2013

LA CRUZ VINEYARD

PINOT GRIS

Our Pinot Gris naturally exhibits minerality from our seabed soils, thus aiding us in crafting a very intense, Alsatian style wine. Yields on our Pinot Gris are kept very low and the fruit is allowed to hang as long as possible to allow for more fruit intensity, magnificent aromatics and a full-bodied mouthfeel.

2013 was a wonderful growing season here in the Petaluma Gap. Uniquely mild temperatures throughout the season (average temperatures ranged between 70° to 75°, which was 4-5° below the average temperature here in the Petaluma Gap and almost 10° lower than other parts of Sonoma County) allowed us time to pick the fruit at optimum maturity.

This highly aromatic white wine is a delight from the first sniff, through the long, juicy finish. Scents and flavors of peach, apricot, citrus, fennel and honeysuckle abound, enhanced by complex mineral notes. Rich, juicy and round in the mouth.

PRODUCTION:	420 cases
HARVEST DATES:	9/9/2013
BOTTLING DATE:	8/14/2014
PH:	3.37
TOTAL ACIDITY:	6.15
ALCOHOL:	14.1



KELLER ESTATE