

# 2015

## KELLER ESTATE BRUT ROSÉ

Keller Estate is thrilled to offer for the very first time, Brut Rosé. This wine is made in the traditional “Methode Champenoise” with a base wine of 87% Pinot Noir and 13% Chardonnay. The grapes for this offering come exclusively from the mineral rich, clay soils of the La Cruz Vineyard, on the west-facing slopes of our Estate.

The growing season of 2015 started with the drought busting rains during the winter months, rains that saturated the parched soils and filled our reservoirs for the first time in several years. An unusually warm spring created conditions for an early bud break. May became the defining month of the vintage with the lowest recorded temperatures in several years. This weather slowed maturity and led to a late veraison producing small berries on small clusters. This created a very high skin to juice ratio that had incredible, intense flavors but low juice volume, just perfect for sparkling wine.

Grapes were picked 2 weeks earlier than normal to ensure the ideal acid/alcohol balance. Once harvested, they had eight hours of skin contact to achieve a light pink color followed by a very gentle press cycle. The base wine was fermented in stainless steel tanks with no malolactic fermentation to achieve the bright yet delicate aromas of rose and raspberry. After the secondary fermentation, wine was aged on its lees for 24 months, followed by a dosage of 9g/L residual sugar, classifying this as a Brut. On the palate features delicate pink grapefruit a long dry finish with the beautiful minerality that is so clearly the Keller Estate terroir.

PRODUCTION:	154 cases
HARVEST DATE:	September 12, 2015
BOTTLING DATE:	February 15, 2016
DISGORING DATE:	November 15, 2017
PH:	3.06
TOTAL ACIDITY:	9.1 g/L
ALCOHOL:	12.5%



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