

# 2015 KELLER ESTATE ROSÉ

Keller Estate Rosé of syrah gains its inspiration from one of the oldest blocks of our 95-acre vineyard, harvested early each season to capture a playful and lush fruit quality. Your first sip will be all strawberry, watermelon, and rose petals. Your second sip will have you thinking about a pool on a hot sunny day or special terrace with great friends. This wine is a summertime smile!

Keller Estate consists of over 700 acres total, 95 planted to vines. A notable wind velocity from the ocean, the hallmark of the Petaluma Gap where our vineyard is located, promotes the development of thicker grape skins, a consistent influence on the character of our wines in general, leading to greater complexity and delicate fruit flavors all around. The Estate benefits from volcanic and clay soils. The syrah vines of our La Cruz Vineyard send their 30-year roots through the deep clay parts, forming the foundation of the crisp mineral dimensions in this rosé.

While our Estate is planted predominantly in chardonnay and pinot noir, a small block of syrah yields two syrah-driven wines each year--a big, dark red (Rotie) and this lighter, buoyant rose, inspired by the traditional techniques of the Rhone. We de-stem the syrah clusters for intact berries. The effort preserves fruitier, more pristine flavors. A vibrant color is gained as the skins are left to soak for twelve to eighteen hours. Then we ferment the wine at cool temperatures (50-55F) for a slower, gentle fermentation process lasting up to three-weeks. In this respect, our rosé is a little like a tea preparation at home. Grape skins instead of tea leaves soak in chilled juice to capture a more delicate essence. A naturally bright, fruit-forward, refreshing wine is the result.

2015, as a growing season, was driven by the story of May. Early on, December and February rains saturated our soils and filled the reservoirs. A warm March and April engendered early bud break and full bloom, helping Keller Estate avoid many of the complications of the surprisingly cold May that followed, initiating and instigating an unusually poor fruit set throughout Northern California. Like our neighbors, however, our grape clusters and berry sizes were uneven. Smaller berries led to low yields, but also concentrated flavors and intense quality. We picked the grapes for this Rosé on September 16th. Balanced and crisp, the aromas and flavors are fully integrated, offering a lush symphony of acid and delicate natural fruit. Enjoy!

PRODUCTION:	288 cases
HARVEST DATES:	September 16, 2015
BOTTLING DATE:	February 29, 2016
PH:	3.37
TOTAL ACIDITY:	5.45
ALCOHOL:	13.8 %



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