

2016 KELLER ESTATE ROSÉ

2016 KELLER ESTATE ROSÉ marks the celebration of Arturo Keller's 85th birthday and return of his favorite wine, Rosé of Pinot Noir. The grapes for this wine are picked exclusively for rosé and the entire winemaking process is dedicated to creating a delicate, crisp, mineral driven expression of our La Cruz vineyard.

The growing season for 2016 marked the return of normal annual rainfall to Sonoma County. Steady and consistent rain filled our irrigation reservoirs just short of maximum capacity. Four years of drought conditions, which have dominated the growing seasons, finally gave way to an awakening of vigor and growth. Unlike 2015, the weather during bloom was ideal and fruit set was close to maximum. However, since the cluster count is influenced by the weather of the previous years' bloom, the overall tonnage of 2016 was slightly below normal, due to the cool May in 2015. The long growing season of the Petaluma Gap is always influenced by the temperatures of August. In 2016, the temperatures of August were as mild as any year in recent memory. This allowed every block on the Estate to receive 10-20 extra days of phenolic ripening compared to the previous four years. We pick our Rosé just when the flavors and acid are in harmonic balance, which is at about 23 brix.

This Rosé of Pinot Noir is made from clones 777 & 123. They are a great compliment to each other and create a wonderful marriage of lively red fruit from 777 and the delicate aromas and bright minerality of the 123. This wine takes you straight to a fresh strawberry patch surrounded by red roses and leads you down a path of orange blossom and stone fruit with a hint of watermelon. The color is a light salmon from 8 hours of skin contact with 85% free-run juice. The wine is fermented slow at 50-55 degrees, lasting 3 weeks, to help retain the delicate aromas. This wine does not go through ML fermentation to preserve it's crisp, mineral-driven finish.

We believe that Rosé is not just for picnics and sunset BBQ's. It is a complex wine that pairs beautifully with a decadent Bouillabaisse, a Holiday Ham, grilled salmon or Sunday brunch. Please enjoy this versatile wine at your next celebration! Salud!

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| PRODUCTION: | 94 cases |
| HARVEST DATE: | September 10, 2016 |
| BOTTLING DATE: | March 30, 2017 |
| PH: | 3.30 |
| TOTAL ACIDITY: | 5.90 g/L |
| ALCOHOL: | 13.2% |

RETAIL: \$35/btl.



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