

2010 KELLER ESTATE BRUT

The distinct minerality and bright acidity that characterizes our La Cruz Vineyard were our inspiration for making our 2010 Brut. The base wine is fermented at low temperatures in stainless steel tanks and does not undergo malolactic fermentation so that we are able to preserve acidity. The wine spent 36 months on lees prior to disgorging and was then aged for 6 months prior to its release.

At Keller Estate our focus is to produce wines that showcase the diversity of our terroir. The 2010 Keller Estate Brut is crisp and elegant with complex pear, spice and hazelnut flavors. The delicate fruitiness of the pinot noir is balanced with the soft, floral qualities, minerality and great acidity from the chardonnay.

PRODUCTION:	340 cases
HARVEST DATE:	September 20, 2010
BOTTLING DATE:	
VARIETALS:	80% Pinot Noir (clone 667) 20% Chardonnay (Wente)
PH:	3.0
RESIDUAL SUGAR:	1.2%

