

2011 LA CRUZ VINEYARD PINOT NOIR

The 2011 growing season began with a very cool and wet spring followed by a long, cool growing season. The wet soils and cool summer made it possible for the vineyard to support vine growth through the summer with only miniscule amounts of irrigation, allowing us to virtually dry farm. The heat spike late August allowed grapes to reach maturity. In general we had lower sugars, higher acids and deep colors and flavors.

The La Cruz vineyard is primarily mineral rich clay soils left behind by the San Pablo bay as the ocean receded. The core of this Pinot Noir is the pommard clone which creates a wine with dense, elegant backbone. It is enhanced by clones 667, 777, and 828 which give the wine dark and generous fruit flavors, as well as adding length to the wine.

Our 14 small open top fermenters allow us to harvest each clone individually to ensure evenness of maturity and treat each block as needed. Once primary (native) fermentation has completed, we drain the tanks overnight to a tank that sits on a hydraulic elevator. The following morning, we raise the tank and fill our barrels by gravity, hence minimizing oxidation and also allowing us to maximize our free run wine. Oak aging consisted of 30% new French wood gives a sense of elegance that is an identifiable trait to all Keller Estate wines.

Dark cherry and wet earth give way to brighter red fruits with hints of peppercorn. Intense minerality transitions into a smooth and long lasting finish.

PRODUCTION:	677 Cases
HARVEST DATES:	September 18-October 16
BOTTLING DATE:	August 2012
PH:	3.65
TOTAL ACIDITY:	.58 g/L
ALCOHOL:	14.2%

