



2012 LA CRUZ VINEYARD CHARDONNAY

La Cruz Chardonnay, our flagship white wine, is a classic Burgundian style Chardonnay, fermented in barrel with native yeasts and aged sur lie. Our Sonoma Coast estate is very well suited for Chardonnay; our climate is mild with influences from the nearby Pacific Ocean. Our La Cruz vineyard produces distinct, fruit-forward wines with rich minerality, a signature of our terroir.

At Keller Estate, we have 3 different vineyard sections (known as “blocks”) planted to Chardonnay. Block 5, planted with clone 4 in 1989, is the oldest vineyard. This block provides structure and bracing acidity, along with bright apple and pear flavors. Block 6 was planted in 1998 to the Wente Clone, widely known for its floral, aromatic qualities. Wente and Robert Young clones are commonly selected, the Robert Young adding a rich, broad texture to the wine.

Night harvesting, hand picking, and whole cluster pressing are critical components of this handcrafted wine. Native fermentation occurs in small French oak barrels and complete malolactic fermentation was achieved by regular stirring of the blend while in barrel.

2012 was an exceptional vintage year. Mild weather with conditions that were neither too hot or too cold with little rainfall allowed for ripening and harvest to be at ideal times.

The wine spent an additional 11 months in barrel, 25% of which was new, prior to bottling. Soft and delicate fruit flavors mingle with rich acidity for a full bodied, yet feminine texture.

Layers of baked apple and vanilla balance the wine through a balanced and long lasting finish.

PRODUCTION:	650 Cases
HARVEST DATES:	September 28-October 20
BOTTLING DATE:	August 2013
PH:	3.68
TOTAL ACIDITY:	5.5
ALCOHOL:	14.2

