

2012 LA CRUZ VINEYARD PINOT NOIR

The La Cruz Vineyard is primarily mineral rich clay soils left behind by the ocean as the bay receded. Very tight spacing creates competition between the vines, with low yields and intense flavors. La Cruz Vineyard tends to wake up under a blanket of fog, which then is pushed out by the strong winds of the Petaluma Gap. The wind roars through the Petaluma Gap, past Keller Estate and out to the San Pablo Bay. This creates a very unique microclimate, unique to our region.

The core of this Pinot Noir is the Pommard clone which creates a wine with a dense, elegant backbone. It is enhanced by clones 667, 777 and a small percentage of clones 115 and 123 that provides delicacy and spice, bringing all the varietal components together seamlessly. Keller Estate is a true estate producing wine exclusively from fruit grown on our family's property. For this reason our goal is to create wines that showcase the diversity of the property. Having such clonal diversity allows the wines to gain depth and complexity.

All our Pinot Noir fermentations are native, allowing for a true sense of place. Our winemaking practices strive to gently guide the wines with minimal intervention. Our winery's design allows us to move the wine from tanks to barrel using gravity. The wines are taken into our natural cave where malolactic fermentation occurs and the wines are aged. The 2012 Pinot Noir's were racked once as we prepared the blend and then bottled, once again using gravity flow.

2012 was a wonderful growing season in the Petaluma Gap. Mild temperatures throughout made for an even ripening, no big heat spikes, rain or cold, allowing the berries to develop intense flavors.

Red, bright cherry and raspberry give way to mouthwatering minerality and clean acidity. The wine finishes with a touch of black pepper and long lasting, elegant tannins.

PRODUCTION:	728 Cases
HARVEST DATES:	September 10- October 1
BOTTLING DATE:	August 2013
PH:	3.67
TOTAL ACIDITY:	5.39 g/L
ALCOHOL:	14.1%

