



2013 EL CORO PINOT NOIR

We source the fruit for “El Coro” from our highest elevation block of its namesake, which has a loam soil structure. On days when morning fog settles in the lowest spots on the property, the El Coro block is the first to be clear, refreshed by the strong winds that rush from the gap in the mountain range at the mouth of Bodega Bay. The wind roars through the Petaluma Gap, past Keller Estate and out to the San Pablo Bay. This creates a very unique microclimate not only within the El Coro Vineyard, but on the entire estate.

2013 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.

We have six different clones planted on El Coro, which include some well known clones such as 828, 667, 115 and a proprietary clones grafted from the famed La Tache vineyard in Burgundy that creates the backbone of El Coro. 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 in French oak (27%new French oak). The 2013 Pinot Noir’s were racked once as we prepared the blend and then bottled, once again using gravity flow.

This complex wine shows bright hibiscus, vanilla, anise and dark cherries aromas. Forest floor, blackberry and cassis fill the pallet with a kiss of oak on the finish. Serious layered tannins round out this intense, yet delicate wine.

PRODUCTION:	396 cases
HARVEST DATES:	September 1-14, 2013
BOTTLING DATE:	August 19, 2014
PH:	3.62
TOTAL ACIDITY:	5.87
ALCOHOL:	14.2%

