

2013 ORO DE PLATA CHARDONNAY

Oro de Plata Chardonnay (Gold from Silver), is a bright, mineral driven Chardonnay, fermented in stainless steel and aged in neutral oak. Located in the Petaluma Gap region of the Sonoma Coast, our estate is very well suited for Chardonnay; our climate is mild with winds blowing through the Petaluma Gap from the nearby Pacific Ocean.

At Keller Estate, we have 3 different vineyard sections (known as “blocks”) planted to Chardonnay. Block 6 was planted in 1998 to Wente Clone, widely known for its small berries, and floral aromatic qualities, this block makes the backbone of our Oro de Plata. A second block is planted to Robert Young clones, the Robert Young adding a rich, broad texture to the wine and finally 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. For Keller Estate, the purpose is to produce wines that showcase the diversity of the estate. Our three blocks and extensive clonal diversity give us a wider palette of aromas and flavors upon which we can create layers or aromas and flavors.

2013 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. Early on, the season was marked by healthy winter rains, followed by a spring and summer that showed some of the lowest rainfalls we have seen in a long time. Early budbreak, in April followed by a mild summer with very few hundred degree days. We started harvesting September 1st, relatively normal, picking our Chardonnay mid September.

Night harvesting, hand picking, and whole cluster pressing are critical components of this handcrafted wine. The wine is fermented in stainless steel and once primary fermentation has finished, it is raked to neutral barrels for 8 months prior to bottling. It does not undergo malolactic fermentation enhancing the bright citrus appeal of this wine. On the nose, floral notes, green apple, tropical fruit, and earthy minerality dominate with similar qualities on the palate.

PRODUCTION:	811 Cases
HARVEST DATE:	September 19,20 and 21, 2013
BOTTLING DATE:	July 23, 2014
PH:	3.57
TOTAL ACIDITY:	6.3 g/L
ALC:	14.1%

