



KELLER ESTATE

2009 ORO DE PLATA CHARDONNAY

- ✦ **Harvest Dates:**
October 1st, 2009
- ✦ **Clones:**
Clone 4, Old Wente
- ✦ **Bottling Date:**
May 2010
- ✦ **Production:**
704 cases
- ✦ **Alcohol:**
14.10%
- ✦ **Total Acidity:**
0.58g/100mL
- ✦ **pH:**
3.64



The name of our crisp and glossy chardonnay, “Oro de Plata,” comes from the Spanish phrase “gold from silver.” Oro de Plata is a crisp, mineral, fruit-forward Chardonnay (mostly Wente clone), distinguished by the lack of malolactic fermentation. Approximately 10% of the blend comes from Chardonnay aged in new French oak. This portion has gone through malolactic fermentation contributing richness to the blend. The wine is filtered (since it does not go through malolactic fermentation), bottled after 8 to 9 months, and aged for another 9 months before being released.

The 2009 Keller Estate Oro de Plata is wonderfully perfumed with white peaches and crème fraiche upon first smelling the aromas. The Keller Estate Oro de Plata Chardonnay is crafted as a fruit-forward wine with no malolactic fermentation, so the natural fruit aromas of Chardonnay are amplified. More tropical fruits, like lychee and bananas, are revealed in the mouth. The wine is crisp and refreshing, but there is a rich body, which gives the wine length and carriage for the lingering fruit notes. Upon more reflection, look for ripe honeydew melon and passion flower aromas and flavors in the mouth. The creamy texture of the wine also might remind you of a Tres leches cake. This wine is intended to be consumed within 1 to 5 years. It is drinking well now and has the body and complexity to compliment food well.