

2013

LA CRUZ VINEYARD PINOT NOIR

The La Cruz Vineyard is planted on mineral-rich clay soils left behind by the ocean as the bay receded. Very tight spacing in the rows creates competition between the vines for nutrients. This results in low yields and intense fruit flavors. The La Cruz Vineyard tends to wake up under a blanket of cool fog, which is then pushed out to sea by the strong winds of the Petaluma Gap.

These winds roar through the Petaluma Gap, past Keller Estate and out to the San Pablo Bay, leaving warm sunshine in their wake. This combination of fog, wind and sunshine creates a microclimate that is unique to our area.

2013 was a wonderful growing season here in the Petaluma Gap. Uniquely mild temperatures throughout the season (average temperatures ranged between 70° to 75°, which was 4-5° below the average temperature here in the Petaluma Gap and almost 10° lower than other parts of Sonoma County) allowed us time to pick the fruit at optimum maturity.

Alluring aromas of rose petals, red cherry, strawberry and spice potpourri and a hint of chai tea continue as flavors in the silky-smooth mouth, with lingering flavors of red fruit, spice box and vanilla.

PRODUCTION:	817
HARVEST DATES:	9/1-9/5/2014
BOTTLING DATE:	8/21-8/22/2014
PH:	3.63
TOTAL ACIDITY:	5.7
ALCOHOL:	13.9



KELLER ESTATE