

2014

LA CRUZ VINEYARD

PINOT GRIS

Pinot Gris naturally draws in an intense amount of minerality from our ancient sea bed soils, and makes for as such, makes for a very intense Alsatian style wine. Yields on our Pinot Gris are kept very low and the fruit is allowed to hang longer to allow for more fruit intensity, magnificent aromatics, and a full bodied mouth feel.

The rains in 2014 came in February, changing the landscape from the driest season ever to slightly below normal. A mild spring caused flowering in early May, setting the season up to be an early one. The cool winds of the Petaluma Gap allowed us to extend the growing season to achieve optima ripening, even with an earlier than normal harvest date. For our Pinot Gris vineyard, this long and early growing season lent itself to a full and luscious mouthfeel with the characteristic minerality omnipresent in the background.

This highly aromatic white wine is a delight from the first sniff, through the long, juicy finish. Scents and flavors of peach, citrus, fennel and honeysuckle abound, enhanced by complex mineral notes. Rich, juicy and round in the mouth.

PRODUCTION:	286 cases
HARVEST DATES:	September 1, 2014
BOTTLING DATE:	January 23, 2015
PH:	3.6
TOTAL ACIDITY:	4.6 g/L
ALCOHOL:	14.1 %



KELLER ESTATE