

# 2014

## 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 palate of aromas and flavors upon which we can create layers or aromas and flavors.

The entire growing cycle for 2014 was two weeks early at each stage. The majority of the rains came in February, changing the landscape from the driest season ever to slightly below normal rainfall. Even though the rain brought us close to normal rainfall, there was no water in March. This, along with a mild winter warmed the soil earlier than normal which led to early bud break, then as the season progressed, early flowering and an early harvest by the same two weeks.

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 racked 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, honeysuckle, green apple, pear, and earthy minerality dominate with similar qualities on the palate.

PRODUCTION:	836 cases
HARVEST DATES:	September 1-12th, 2014
BOTTLING DATE:	May 27, 28, 2015
PH:	3.59
TOTAL ACIDITY:	5.71
ALCOHOL:	13.4%



## KELLER ESTATE