

CASA Pinot Noir from the Keller Estate is true to its name – it is our 'house wine' – made from our estate in the Petaluma Gap of Sonoma County. CASA Pinot Noir is our entry-level selection of our terroir-based production at Keller Estate. We pride ourselves on our clonal selections planted on sedimentary soils and the unique air flow which defines the Petaluma Gap, producing exceptional aromatic wines.



TASTING NOTES

The 2020 Keller Estate Casa Pinot Noir will open up with black currants, cinnamon, and dried hibiscus petals. It is a wine which will benefit from opening it a few minutes before you intend to drink it, letting it breathe for 5-20 minutes to let the bouquet bloom and reveal itself. The palate is silky and smooth from the onset with a hint of crème fraiche. It has a creamy mid-palate with notes of blackberry and black cherry compote. The finish is clean and elegant with lingering baking spices from the oak profile.

Harvest Date: August 26-28, 2020 Bottling Date: June 15, 2021

pH: 3.61
Alcohol: 13.5%
Cases: 563
SRP: \$32

2020 CASA PINOT NOIR

IN THE VINEYARD/PETALUMA GAP

Keller Estate was once part of the ancient seabed below San Pablo Bay. These mineral-rich, clay soils define this site and are expressed in our wines as rich minerality. The site's proximity in the lower portion of the Mayacamas Foothills, just above the Petaluma River, is part of the southern reaches of the Petaluma Gap. Winds from the Pacific Ocean are pulled through the 'Gap' by the warming Central Valley interior which impart distinctive fruit and floral aromatics that define our AVA.

We implement regenerative farming which focuses on top-soil renewal and contributes to increased biodiversity enhancing our ecosystem and strengthening not only the health and vitality of our ranch, but of the planet, too.

VINTAGE

The 2020 vintage was characterized by a series of environmental challenges, putting our vineyard crews and winemaker to the test. The season began with nearly ideal conditions, and while some of our neighboring AVAs were managing the effects of Spring frost, our windy site was spared. An August heat spell accelerated ripening that resulted in an early start to harvest. However, when a fire broke out in Bodega Bay on Sunday, August 24th, the same wind that protected us from frost brought some smoke. Quick action, immediate sampling, and micro-fermentations allowed us to mitigate smoke effects to produce a clean, delicious wine. We feel that we successfully navigated the challenges of this unprecedented year!

WINEMAKING

This was the year that the North Bay experienced a regional wildfire. We were very proactive in our approach to handling the challenging situation. Our microclimate was blessed with adequate air flow which kept the air from settling on our vineyard for a prolonged period of time. We harvested physiologically ripe fruit and fermented it quickly to minimize skin contact time. The resulting wine was surprisingly supple with minimal impact from the fire. We bottled early to preserve the freshness and varietal notes. This wine was a native fermentation aged in barrels for 10 months.

A NOTE ABOUT CASA WINES

Ana Keller created CASA Wines as a new line she, her family, and friends could enjoy every day. Since 1998, Ana has been directing both farming and winemaking at her family's property in Sonoma County. Among Ana's many achievements, she has played an instrumental role in developing the Petaluma Gap AVA bringing recognition to this newest California Wine Region that is defined by its cool, coastal fog and air movement from the Pacific Ocean.