



2007 Casa de la Cruz Pinot Noir

Casa de la Cruz Wines, produced 100% with fruit from our well recognized Sonoma Coast “La Cruz Vineyard”, are rapidly becoming an important emerging part of the Keller Estate wine program.

“Casa”, in Spanish means house, and our Casa wine is a product of great quality and exceptional value, meant for your everyday enjoyment, alone or with meals. As part of our exploration of La Cruz Vineyard, every year we harvest a sampling from the entire property with the intent to dedicate this Estate fruit for Casa de la Cruz. These wines are a true reflection of the terroir of La Cruz Vineyard.

Comprising of 100% estate fruit, this Burgundian Style wine is created in small open top fermentors. Most of the fermentation is done with native yeast, and then upon completion of malolactic fermentation, the wine is aged in French oak for 10 months before bottling. Bright raspberry, cherry and Santa Rosa plum flavors fill the glass with fruit, while layers of earth and spice give the wine depth. This velvety and smooth wine is a great companion to almost every meal.

When the summer rays call for barbeque season, throw some rosemary-rubbed wild salmon on the grill and serve with a slightly chilled bottle of Casa de la Cruz Pinot Noir. For chillier fall and winter nights, sauté a few mushrooms, a couple sprigs of thyme, a little butter and serve atop grilled polenta with a glass of Pinot Noir and you have a heavenly, easy-breeze meal.

CASA de la CRUZ



CHARDONNAY PINOT NOIR

A WINE BY



KELLER ESTATE

Technical Information

Alcohol: 14.1%
Bottled: August 14, 2008
Harvest: September 2007
Oak: 20% New French Oak
Cases: 1043

5875 Lakeville Hwy Petaluma, CA 94954
Tel (707) 765-2117