



# KELLER ESTATE

## 2009 LA CRUZ VINEYARD PINOT GRIS

♦ **Harvest Dates:**  
October 2009

♦ **Clone:**  
152

♦ **Bottling Date:**  
May 2010

♦ **Production:**  
272 cases

♦ **Alcohol:**  
14.1%

♦ **Total Acidity:**  
0.80g/100mL

♦ **pH:**  
2.9



Full in flavor, minerality, fruit and honey. A true homage to the Gran Crus of Alsace, this slightly off dry wine is the result of careful vineyard practices. We kept the yields very low in the vineyard and allowed the fruit to hang just a little longer so that we could make a magnificent aromatic wine with great body and lingering sweetness, perfect to complement a light summer meal.

An extensive array of minerals from ancient San Pablo Sea beds is present beneath our vines. A unique terroir, well suited for our white wines. Dry weather dominated the early season, which proved to be challenging, with frosty nights and windy afternoons, but the fruit that remained on the vine was vibrant and of high quality.

Fermented and aged in stainless steel tanks for 7 months, this wine retains its delightfully fresh and lively fruit flavors. Sweet spring days are present on the nose: pretty floral notes are accented with fresh, ripe peaches. Apricot and nectarine flavors tango on the palate, followed by our signature minerality. A versatile wine, this Pinot Gris may be consumed by itself as an aperitif or with with a plate of saffron-accented mussels, seared scallops, spicy Thai dishes or a caramelized onion tart.

*Ana Keller - Proprietor*