



Harvest Dates	Oct. 15.24, 2005
Clones	Noir, 877
Bottling Date	March 13, 2007
Production	772 cases
Alcohol	14.7%
Total Acidity	0.64g/100mL
pH	3.44

2005 LA CRUZ VINEYARD SYRAH

Given the cool maritime climate influenced by the Petaluma Gap, some are surprised we grow Syrah on our estate, forgetting just how long our growing season can be. The Northern Rhône Valley, after all, is not particularly hot. What we lack in blazing heat, we make up in many more growing days, both early and late in the season. The extra hang time allows the grapes to completely ripen physiologically.

Cool, moist conditions presided over the beginning of our growing season. Flowering and fruit set occurred over a longer period of time, and our summer was mild. Harvest was cool and collected, allowing us to carefully select the best fruit. Judicious fruit thinning at veraison – we dropped over half of the clusters -- ensured full ripening and good concentration of flavors.

Hand-harvested in the cool morning, the fruit is destemmed, chilled to 50 degrees and allowed to cold soak between 5 and 7 days. Once the native yeast takes off and fermentation begins, punch downs are performed three times a day and the temperature is allowed to rise to 90 degrees. Only free-run wine was used for this bottling, which was drained by gravity overnight. The wine was aged for 15 months in 20 percent new French oak barrels before bottling.

At first glance, the striking feature of this wine is its color – opaque black with a vibrant, blue-red edge. The powerful aromas are of black fruits (blackberry and plum), clove, vanilla along with notes of black pepper, toasty oak and herbs. As the wine opens, it gains a floral quality. The wine is most impressive in the mouth, where descriptors are lavish, velvety, rich, thick, mouth coating, long and concentrated. Absolutely delicious now, but will reward the patient until 2016.

Ana Keller - proprietor

*Keller Estate
history facts*

