



Harvest Dates:	Sept. 4 – Oct 5, 2006
Clones:	Pommard, Swan Dijon clones; 115, 123, 667, 777, 828 and LT
Bottling Dates:	Aug 21 – 25, 2007
Production:	3799 cases
Alcohol:	14.1%
Total Acidity:	0.59 g/100mL
pH:	3.61

2006 LA CRUZ VINEYARD PINOT NOIR

Complex, richly flavored and delicately balanced, our 2006 Pinot Noir is a masterful combination of fruit from two special vineyards. Fruit from our La Cruz Vineyard contributes structure and lush red stone fruit flavors, as well as a gorgeous minerality. The soils at La Cruz are made up of ancient San Pablo Sea Beds and the vines here are regularly exposed to dense masses of fog flowing through the Petaluma Gap. The majority of the fruit for this Pinot Noir is from El Coro, a 20-acre ridge-top vineyard planted to seven different Pinot Noir clones. This vineyard is exposed to strong, cool winds, making it the perfect place to plant this varietal.

The 2006 season was a year of climactic contrasts. Spring rains and a longer winter delayed bud break, but plentiful water in the ground led to healthy growth once the sun shone through. We rigorously dropped fruit to allow for the flavors to concentrate. Aside from a few hot summer days in July, the summer was relatively cool and fall came earlier than normal. The longer hang time on the vine allowed for optimal fruit maturity. The fruit is of exceptional quality this Vintage with high total acidity and lower sugars, and we're confident these wines will age well.

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 10 months in 35 percent new French oak barrels before bottling.

Sun-ripened raspberries, spicy cloves, fragrant herbs, camphor and earth come through in the aromas. Sweet, ripe pomegranate, Santa Rosa plum and bright cherry flavors fan across the palate and there is a long, delicate finish. A bright, gentle acidity and plenty of mineral flavors create a fine balance. The tannins are ultra-fine, and the texture is smooth and sumptuous. Lush and drinkable now, but will age beautifully over the next seven to ten years.

Try this wine with grilled salmon accented with aromatic rosemary or a porcini-scented polenta with freshly grated Parmesan. Also lovely with roasted chicken or baked ziti with balsamic-roasted tomatoes.

Ana Keller - proprietor

*Keller Estate
history facts*

