



Harvest Dates: Sept. 4– Oct. 5, 2005
Clones: Pommard, Swan
Dijon clones; 115, 123,
667, 777, 828 and LT
Bottling Dates: August 21 - 25, 2006
Production: 3799 cases
Alcohol: 14.1%
Total Acidity: 0.59 g/100mL
pH: 3.61

2005 LA CRUZ VINEYARD PINOT NOIR

Our 2005 Pinot Noir is composed of fruit primarily from Keller Estate's El Coro Vineyard, so named for the sandstone choir sculptures that sing over the vines. Our El Coro Block is a 20 acre ridge-top vineyard that sits 400 ft. higher in elevation than the rest of our vineyards. The soils on this vineyard are lighter and thinner, and the site is more exposed to the winds blowing through the Petaluma Gap. Seven clones and four rootstocks are planted on ten sub-blocks. The wine from this vineyard lends to the blend darker fruit of tremendous depth and intensity.

The 2005 growing season started with a cool, wet spring, causing flowering and fruit set to occur over an extended period of time. Summer was quite mild, with only one short warm spell. The result was a long, slow-paced harvest that could be described as almost "gentlemanly".

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, punchdowns 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.

The aromas are of ripe cherry and other red fruits with pipe tobacco, baking spice, orange peel and forest floor. As the wine opens up, the fruit becomes more concentrated and complex. Rich, sweet cherry and pomegranate flavors fan out across the palate and carry all the way through the long finish. While there are plenty of fine tannins and balanced acidity to give the wine structure, there is a silkiness to the texture. Delicious now, but has the concentration and structure to age beautifully over the next 7+ years.

Michael McNeill - Winemaker