



Harvest Dates:	Aug. 31, 2005
Clone:	152
Bottling Dates:	Feb. 23 rd , 2006
Production:	329 cases
Alcohol by Volume:	13.5%
Total Acidity:	0.71 g/100mL
pH:	3.41

2005 LA CRUZ VINEYARD PINOT GRIS

At Keller Estate, we are very excited about the inaugural release of our Pinot Gris! For some time, Deborah and Grace Keller had quietly been lobbying the rest of the family to plant some Pinot Gris on the ranch. So when I made the suggestion to bud over a couple of acres to a variety I had fallen in love with while working in Oregon, there was no hesitation. We believe that the ranch is ideally suited to growing Pinot Gris and we are looking forward to many more outstanding vintages.

In the spring of 2003, we budded over two acres of our Block 7 Chardonnay to Pinot Gris. To bud over, we cut off the top half of the vine (the Chardonnay part), skillfully make a couple of notches in the trunk, slip a few two-bud pieces of Pinot Gris canes into the notch, and wrap the joint with tape and wax. Voila! You now have a Pinot Gris vine. In order to properly develop the vines, we cut off all the fruit in 2003. As a result, the vines were quite fruitful in 2004. In fact, we thinned out many of the shoots and dropped a fair amount of fruit to achieve the proper crop level for the flavors we desired. Fermented and aged in stainless steel tanks, this wine retains its delightfully fresh and lively fruit flavors.

This is a rich, Alsatian style Pinot Gris. Classic aromas of white flowers and peaches are complimented by mineral and fennel notes. Powerful flavors and rich mouthfeel are beautifully proportioned and followed by a long dry finish. This is a fantastic, versatile food wine which would pair nicely with foods ranging from lighter summer fair such as nicoise salad or poached fish to heartier fair like stuffed pork chops or even French onion soup.

Michael McNeill - Winemaker