

CASA

RED WINE

Given our cooler climate, we produce a gorgeously intense, opulent Syrah. When we first planted Syrah on our estate we were worried the grapes wouldn't ripen properly given that Syrah is a varietal that loves heat. But what we lack in blazing heat, we make up with long cool wind aided growing season that produces fruit that is rich and concentrated without reaching a high sugar level.

Hand harvested in the cool evening, the fruit is hand sorted, destemmed, chilled to 50 degrees and allowed to cold soak 5-6 days. Once the native yeast start fermentating, we use punch downs and delestage to ensure a slow and gentle fermentation which takes 10-12 days at a maximum temperature 80 degrees. This wines has both 2012 and 2013 equal parts of Syrah, with a small percentage of Viognier. The wine is aged for an average of 30 months in 20% new French oak barrels before bottling. As we blended we realized we could create a wonderful Rhone blend if we added other Rhone varietals. Alex Holman, our winemaker had vinified a 3 ton lot which fit perfectly into this blend. The final composition is 79% Syrah, 4% Viognier, 15% Carignan and 2% Grenache. Bright cranberries, violets, and fragrant white pepper linger on the nose of this lovely wine. Bursting with fruit on the palate, there are subtle notes of spicy oak, cocoa, cardamom, and vibrant blackberry. As with all the Keller Estate wines you can find a distinct limestone quality that is inherent to our mineral driven terroir. Harmonious tannins are integrated into the mouthfeel, and a nice bright acidity that creates an exquisite balance. We've created this wine for everyday enjoyment. Casa Red pairs beautifully with dried sausage, a nice steak, or a simple roasted chicken with fries.

PRODUCTION:	891 Cases
HARVEST DATES:	October 2012 and 2013
BOTTLING DATE:	January 8, 2016
PH:	3.57
TOTAL ACIDITY:	5.97 g/L
ALCOHOL:	14.1%



KELLER ESTATE