



2013 LA CRUZ VINEYARD CHARDONNAY

La Cruz Chardonnay, our flagship white wine, is a classic Burgundian style Chardonnay, fermented in barrel with native yeasts and aged sur lie. Located in the Petaluma Gap region of the Sonoma Coast, our estate is very well suited for Chardonnay; our climate is mild with influences from the nearby Pacific Ocean. Our La Cruz vineyard produces distinct, fruit-forward wines with rich minerality, a signature of our heavy clay terroir.

At Keller Estate, we have 3 different vineyard sections (known as “blocks”) planted to Chardonnay. Block 5, planted with clone 4 in 1989, is the oldest vineyard. This block provides structure and bracing acidity, along with bright apple and pear flavors. Block 6 was planted in 1998 to the Wente Clone, widely known for its small berries, and floral aromatic qualities. Our third block is planted to Wente and Robert Young clones, the Robert Young adding a rich, broad texture to the wine. For Keller Estate, the purpose is to produce wines that showcase the diversity of the estate. Our three blocks and extensive clonal diversity give us a wider palette of aromas and flavors upon which we can create layers or aromas and flavors.

Night harvesting, hand picking, and whole cluster pressing are critical components of this handcrafted wine. Native fermentation occurs in small French oak barrels and complete malolactic fermentation was achieved by regular stirring of the blend while in barrel.

2013 was an exceptional vintage year. Mild weather with conditions that were neither too hot or too cold with little rainfall allowed for ripening and harvest to be at ideal times. Early on, the season was marked by healthy winter rains, followed by a spring and summer that showed some of the lowest rainfalls we have seen in a long time. Early budbreak, in April followed by a mild summer with very few hundred degree days. We started harvesting September 1st, relatively normal, picking our Chardonnay mid September.

The wine spent an additional 11 months in barrel, 25% of which was new, prior to bottling. Soft and delicate fruit flavors mingle with rich acidity for a full bodied, yet feminine texture. Layers of baked apple and vanilla balance the wine through a balanced and long lasting finish.

PRODUCTION:	818 cases
HARVEST DATES:	September 15-17th, 2013
BOTTLING DATE:	August 26, 2014
PH:	3.59
TOTAL ACIDITY:	6.07 g/L
ALCOHOL:	14.1%

