

# 2013

## RÔTIE

Rotie is our homage to Cote-Rotie, the Northern Rhone AOC famous for its traditional co-fermentation of Syrah and Viognier. Viognier was traditionally used in the co-pigmentation process where white grape tannin aids in color stability. The process also helps to bring out the aromatics of the wine while adding a floral component. Our Rotie consists of 93% Syrah and 7% Viognier.

Our Rotie is planted on mineral rich clay soils of the La Cruz Vineyard, remanence of the ancient seabed. The La Cruz Vineyard tends to wake up under a blanket of cool fog, which is then pushed out to sea by the strong winds of the Petaluma Gap. These winds roar through the Petaluma Gap, past Keller Estate and out to the San Pablo Bay, leaving warm sunshine in their wake. This combination of fog, wind and sunshine create a microclimate that is unique to Sonoma County.

2013 was a wonderful growing season here in the Petaluma Gap. Uniquely mild temperatures throughout the season (average temperatures ranged between 70° to 75°, which was 4-5° below the average temperature here in the Petaluma Gap and almost 10° lower than other parts of Sonoma County) allowed us time to pick the fruit at optimum maturity.

Although Syrah can be a very powerful grape, the Rotie is soft and elegant with gorgeous aromatics. Dark fruit and wet earth rounded out with soft floral aromatics taunt the senses, giving you more as the wine opens up in the glass. Blackberries and plums with notes of exotic spices lend a perfect balance to the soft velvety tannins with a prolonged finish.

PRODUCTION:	447 Cases
HARVEST DATES:	September 27, 2013
BOTTLING DATE:	July 28, 2015
PH:	3.59
TOTAL ACIDITY:	5.54 g/L
ALCOHOL:	14.4%



## KELLER ESTATE