

2014

EL CORO

PINOT NOIR

The El Coro Vineyard is a twenty-acre block perched atop the highest elevation of our Estate, its volcanic soils are much less dense than the adobe clay soils of our La Cruz vineyard. Days when morning fog settles over the property, the El Coro block is the first to be clear and exposed to the sun and wind. The open exposure of this hilltop block has a dramatic effect on the thickness of the skins and leads to more intense fruit and acid profile for this wine. This combination of fog, sunshine, and wind create a microclimate that is unique to our area.

The entire growing cycle for 2014 was two weeks early at every stage. The majority of the rains came in February, saving us from one of the driest seasons ever. The total rainfall for the season amounted to just above 15 inches, which was 5 inches short of normal. Mild winter temperatures and absolutely no rain in March warmed the soils earlier than normal which led to early bud break and then to flowering and an early harvest by the same two weeks.

There are six different clones planted in El Coro and the four most prominent in our blend are 828, 667, 777 and a proprietary clone grafted from the famed La Tâche Vineyard in Burgundy. Keller Estate is a true estate producing wines exclusively from fruit grown on our family's property. For this reason our goal is to create wines that showcase the diversity and unique characteristics of our Estate.

El Coro vineyard is no exception. This wine is a wonderful expression of power and grace with the ability to age many years in your cellar.

All our Pinot Noir fermentations use native yeast, allowing for a true sense of place. Our winemaking practices strive to gently guide the wines with minimal intervention through our gravity-fed cellar. Malolactic fermentation happens in our natural cave in 100% French oak barrels, 25% new. This wine is racked once at bottling.

This complex wine shows bright hibiscus, vanilla and dark cherry aromas. Forest floor, blackberry and cassis fill the palate with a kiss of oak on the finish. Serious layered tannins round out this intense, yet delicate wine.

PRODUCTION:	422 cases
HARVEST DATES:	September 2-4, 2014
BOTTLING DATE:	July 23, 28, 2015
PH:	3.62
TOTAL ACIDITY:	5.61 g/L
ALCOHOL:	14.2 %



KELLER ESTATE