

# 2014

## LA CRUZ VINEYARD

# CHARDONNAY

**L**a Cruz Chardonnay is a classic Burgundian style Chardonnay, fermented in barrel with native yeasts and aged sur lie. Keller Estate produces wines exclusively from the fruit that we grow on our family property. 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 strong winds that come in through Bodega Bay and exit into the San Pablo bay. Our La Cruz Vineyard produces distinct, fruit forward wines with bright acidity and rich minerality, a signature of our clay soils.

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 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 3 blocks and extensive clonal diversity give us a wider palette of aromas and flavors upon which we can create layers of aromas and flavors.

The entire growing cycle for 2014 was two weeks early at each stage. The majority of the rains came in February, changing the landscape from the driest season ever to slightly below normal rainfall. Even though the rain brought us close to normal rainfall, there was no water in March. This, along with a mild winter warmed the soil earlier than normal which led to early bud break, then as the season progressed, early flowering and an early harvest by the same two weeks.

Night harvesting, hand picking and whole cluster pressing are critical components of this handcrafted wine. The grapes arrive cool at the winery and are pressed early in a very light, gentle press cycle, to avoid harsh phenolic flavors. The juice is settled for 2 days and gravity fed to barrels where we allow fermentation naturally to start in the cellar (where all the yeast lives), then the barrels are moved into the cave to slowly complete fermentation. The barrels are inoculated with ML culture and stirred once a week until Christmas and then less frequent until March (once every 2 weeks). We use less than 20% new French oak, with light toast to medium toast because we want the minerality and the acidity to shine.

The 2014 La Cruz Chardonnay exhibits, bright, mineral aromas, sweet pineapple, Guava, Lilies and golden apple. The sweet attributes of the barrel are there and we expect them to gain prominence in the wine with age.

PRODUCTION:	1080 cases
HARVEST DATES:	September 6, 15, and 23, 2014
BOTTLING DATE:	June 2, 2015
PH:	3.73
TOTAL ACIDITY:	5.1 g/L
ALCOHOL:	13.9%



## KELLER ESTATE