

2014

LA CRUZ VINEYARD

PINOT NOIR

The La Cruz Vineyard is planted on mineral-rich clay soils left behind as the remanence of ancient sea beds. Very tight row spacing creates competition between the vines for nutrients. This results in low yields and intense fruit flavors. The La Cruz Vineyard tends to wake up under a blanket of cool fog, which is then pushed out to sea by the ever-present 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 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.

The core of La Cruz Pinot Noir comes from the Pommard clone, which creates a wine with a dense and elegant backbone. Clones 667 & 777 are added for bright fruit and mouth-watering acidity. Small percentages of other clones provide delicacy and spice bringing all the varietal components together seamlessly. All our Pinot Noir fermentations use native yeast which help us capture a true sense of place. Our winemaking practices strive to gently guide our wines through our gravity feed cellar with minimal intervention. The wine was racked once at bottling after 10 months in barrel.

Dark cherry and dried cranberry give way to a dense, mouth-watering minerality and fruit driven mid-palate with a long-lasting finish of elegant tannins.

PRODUCTION:	1116 cases
HARVEST DATE:	9/8-13/14
BOTTLING DATE:	8/11/15
PH:	3.65
TOTAL ACIDITY:	5.54 g/L
ALCOHOL:	14.1%



KELLER ESTATE