

# 2014

## RÔTIE

**R**otie is our homage to Cote-Rotie, the Northern Rhone AOC famous for its traditional co-fermentation of Syrah and Viognier. Our Rotie consists of 93% Syrah and 7% Viognier.

Our Syrah is planted on mineral rich clay soils of the La Cruz Vineyard, remanence of the ancient seabed. 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 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.

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.

Syrah can be a very powerful grape, tempered by the Viognier, our Rotie is soft and elegant with gorgeous floral aromatics. Dark fruit and wet earth rounded out with those same floral aromatics to taunt the senses, giving you more and 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.

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|----------------|-------------------|
| PRODUCTION:    | 288 Cases         |
| HARVEST DATES: | September 8, 2015 |
| BOTTLING DATE: | August 19, 2016   |
| PH:            | 3.39              |
| TOTAL ACIDITY: | 5.47 g/L          |
| ALCOHOL:       | 13.86%            |



## KELLER ESTATE