

2015

LA CRUZ VINEYARD PINOT GRIS

Pinot Gris naturally draws in an intense amount of minerality from our ancient sea bed soils, and makes for as such, makes for a very intense Alsatian style wine. Yields on our Pinot Gris are kept very low and the fruit is allowed to hang longer to allow for more fruit intensity, magnificent aromatics, and a full bodied mouth feel.

As a growing season, 2015 was driven by the story of May. Early on, December and February rains saturated our soils and filled the reservoirs. A warm March and April engendered early bud break and full bloom, helping Keller Estate avoid many of the complications of the surprisingly cold May that followed, initiating and instigating an unusually poor fruit set throughout Northern California. Like our neighbors, however, our grape clusters and berry sizes were uneven. Smaller berries led to low yields, but also concentrated flavors and intense quality.

This highly aromatic white wine is a delight from first sniff with notes of apricot and jasmine and a long juicy finish. Flavors of white peach, lemon zest and green tea are embraced by a solid mineral mouthfeel that adds a wonderful weight to this wine. Rich and juicy this wine complements a variety of foods from Asian cuisine to seafood or chicken with a cream sauce.

PRODUCTION:	118 cases
HARVEST DATES:	September 8, 2015
BOTTLING DATE:	March 7, 2016
PH:	3.39
TOTAL ACIDITY:	5.47 g/L
ALCOHOL:	13.86%



KELLER ESTATE