

# 2015

## 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.

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.

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:	407 cases
HARVEST DATE:	September 5, 2015
BOTTLING DATE:	August 3, 2016
PH:	3.63
TOTAL ACIDITY:	5.5 g/L
ALCOHOL:	14.1%



# KELLER ESTATE