

2015

RÔTIE

Rotie is our homage to Cote-Rotie, the Northern Rhone AOC famous for its traditional co-fermentation of Syrah and Viognier. Viognier was traditionally used in the co-pigmentation process where white grape tannin aids in color stability. The process also helps to bring out the aromatics of the wine while adding a floral component. Our Rotie consists of 93% Syrah and 7% Viognier.

Our Rotie is planted on mineral rich clay soils of the La Cruz Vineyard, remanence of the ancient seabed. The 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 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 Sonoma County.

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.

Although Syrah can be a very powerful grape, the Rotie is soft and elegant with gorgeous aromatics. Dark fruit and wet earth rounded out with soft floral aromatics taunt the senses, giving you 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.

PRODUCTION:	275 Cases
HARVEST DATES:	September 30, 2016
BOTTLING DATE:	August 23, 2017
PH:	3.6
TOTAL ACIDITY:	5.7 g/L
ALCOHOL:	14.4%



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