

KELLER ESTATE

Over 30 years ago, our family began producing organically farmed Estate wine to capture the distinct soil, topography, and climate our property. This terroir-driven philosophy enables us to guide the process from vine to bottle, creating beautifully balanced and expressive wines with a true sense of place.

2016 KELLER ESTATE RÔTIE PETALUMA GAP



HARVEST DATE:

September 30 - October 1, 2016

PH: 3.66

TOTAL ACIDITY: 6.11 g/L

ALCOHOL: 14.6%

COOPERS AND AGE:

Damy, Billon; 1-year:
Bel Air; 2-year: Master
Cooper, Damy

BOTTLING DATE:

July 30, 2018

CASES: 270

SRP: \$58

VINTAGE – VINEYARD

The growing season for 2016 marked the return of average annual rainfall to Sonoma County. Steady and consistent rain filled our irrigation reservoirs just short of maximum capacity. Four years of drought conditions, which have dominated the growing seasons, finally gave way to an awakening of vigor and growth. Unlike 2015, the weather during bloom was ideal, and the fruit set was close to maximum. However, since the cluster count is affected by slightly below average, due to the cold May in 2015. The long growing season of the Petaluma Gap is always influenced by the temperatures of August. In 2016, the climate was as mild and moderate as in any year in recent memory. This allowed every block on our estate vineyards to receive 10-20 extra days of phenolic ripening compared to the previous four years.

The ancient sea-bed of the San Pablo Bay is mineral rich, clay soils that define La Cruz Vineyard. Only 8 acres are planted to pinot noir, in two distinct blocks where 877, Noir and Alban clones are planted. Typical to this vineyard is a pronounced bright acidity and signature spice notes.

WINEMAKING

The Syrah and the Viognier were harvested in the cold nights and brought immediately to the winery where they are hand-sorted, 85% destemmed, 15% whole cluster. After a 6-day cold soak, the tank temperature was raised to 80° F so that the native fermentation would ferment until dry. It had a 3-day maceration and was pressed off into barrels. We racked twice, filtered, and bottled after 20 months. We used Nomarcoc 500, with a specific oxygen ingress rate. It is a plant-based closure with a zero-carbon footprint.

TASTING NOTES

Although Syrah can sometimes exhibit power and intensity, our cool climate Rôtie shows deep black and blue color in the glass but exudes soft, subtle and elegant aromatics. Dark fruit and wet earth rounded out with soft purple floral aromatics taunt the senses, giving you more as the wine opens up in the glass.

Our 2016 estate Rôtie shows rich blackberries and dark plums, along with anise, cocoa, hibiscus, tobacco, tar, acai, mint chocolate and an array of exotic spices. This lends to perfectly balanced wine with soft velvety tannins and a lengthy finish.