

# 2016

## LA CRUZ VINEYARD

# CHARDONNAY

La Cruz Chardonnay is a classic Burgundian style Chardonnay, fermented in barrel with native yeasts and aged sur lie. Keller Estate produces wines exclusively from the fruit that we grow on our family property. Located in the Petaluma Gap AVA, our estate is very well suited for Chardonnay; our climate is mild with winds blowing through from the nearby Pacific Ocean. Our La Cruz Vineyard produces distinct, fruit forward wines with bright acidity and rich minerality, a signature of our clay soils. We have 3 different vineyard sections planted to Chardonnay. Block 6 was planted in 1998 to Wente Clone, widely known for its small berries, and floral aromatic qualities, makes the backbone of our Oro de Plata. A second block is planted to Robert Young clones, adding a rich, broad texture to the wine. Block 5, planted with clone 4 in 1989, is the oldest vineyard provides structure and bracing acidity, along with bright apple and pear flavors. The purpose is to produce wines that showcase the diversity of the estate. Our three blocks and extensive clonal diversity give us a wider palate of aromas and flavors upon which we can create layers.

The growing season for 2016 marked the return of normal 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 fruit set was close to maximum. However, since the cluster count is influenced by slightly below normal, due to the cool May in 2015. The long growing season of the Petaluma Gap is always influenced by the temperatures of autumn. In 2016, the temperatures of August were as mild as any year in recent memory. This allowed every block on the Estate to receive 10-20 extra days of phenolic ripening compared to the previous four years.

The La Cruz Chardonnay exhibits attributes of baked apples, fresh baked biscuits, rich mouthfeel, well integrated oak, and a long finish.

PRODUCTION:	265 cases
HARVEST DATES:	September 27, 2016
BOTTLING DATE:	June 15, 2017
PH:	3.7
TOTAL ACIDITY:	5.3 g/L
ALCOHOL:	14.1%



# KELLER ESTATE