

# 2016

## LA CRUZ VINEYARD PINOT GRIS

**P**inot 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.

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 finlucned by the temperatures of autust. 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.

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:	95 cases
HARVEST DATES:	September 2, 2016
BOTTLING DATE:	August 18, 2017
PH:	3.52
TOTAL ACIDITY:	5.4 g/L
ALCOHOL:	14.2%



# KELLER ESTATE