

2016

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.

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 August. 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 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:	410 cases
HARVEST DATE:	September 13, 2016
BOTTLING DATE:	July 31, 2017
PH:	3.7
TOTAL ACIDITY:	5.2 g/L
ALCOHOL:	14.1%



KELLER ESTATE