

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.

2017 EL CORO VINEYARD ESTATE PINOT NOIR PETALUMA GAP

**HARVEST DATE:**

September 5-12, 2017

PH: 3.62

TOTAL ACIDITY: 5.67 g/L

ALCOHOL: 14.4%

COOPERS AND AGE:

New: Merieux,
Marsannay; 1-year
Cadus, Carin, BelAir

BOTTLING DATE:

July 25, 2018

CASES: 108

SRP: \$60

VINTAGE – VINEYARD

The 2017 Vintage started promising, with a significant amount of rain during the winter months, ending a 5-year drought cycle and refilling water reservoirs in most of California. The season progressed with ideal growing conditions through bud break, flowering and summer maturity. The optimal extended season sped up in August and September with a heat wave arriving over Labor Day Weekend. Temporal weather ensued which allowed for our estate Pinot Noir to ease into the final stages of ripening and matured beautifully going into cooler temperatures of mid-September to early October.

Sitting at the ridgetop of the Estate, this vineyard's loam soils are very exposed to the Petaluma Gap wind. The twenty-acre pinot noir block is planted to proprietary clones, 828, Swan, 667 and 777 clones. This jewel offers extraordinarily complex pinot noirs with delicate aromatics and structured tannins.

WINEMAKING

Harvested in the cold nights, the fruit arrived at the winery and is hand-sorted and 100% destemmed. After a 6-day cold soak, the tank temperatures we allowed to rise so that the native fermentation could start, the different tanks had different punch down regimes depending on each particular lot. The free-run juice is racked into the barrel, and the press juice is kept separate. The wines are moved to our cave, where they undergo secondary fermentation and are racked only before bottling, this wine is filtered. We used Nomarcoc 500, with a specific oxygen ingress rate. It is a plant-based closure with a zero-carbon footprint.

TASTING NOTES

The 2017 El Coro Pinot Noir shows a complex array of bright hibiscus, vanilla, damp earth, and dark cherry aromas. In the mouth, this wine exhibits layers of forest floor, Black cherry, pomegranate, red plum, cassis and fine tannins on the palate with a hint of cedar and cinnamon in the finish. There is a juxtaposition of intensity and delicacy with this wine.