

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 LA CRUZ VINEYARD ESTATE CHARDONNAY PETALUMA GAP



HARVEST DATE:

September 15-19, 2017

PH: 3.6

TOTAL ACIDITY: 5.3 g/L

ALCOHOL: 14.18%

COOPERS:

Vicard, Remond, Damy,
Cadus, Bel Air, Billon

BOTTLING DATE:

June 22, 2018

CASES: 204

SRP: \$42

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 chardonnay to ease into the final stages of ripening and matured beautifully going into the cooler temperatures of mid-September.

The ancient sea-bed of the San Pablo Bay is mineral rich, clay soils that define La Cruz Vineyard. Thirty-four acres are planted to chardonnay, in distinct blocks where clone 4, Wente and Dijon clones are planted. Typical to this vineyard is a pronounced bright acidity and signature spice notes.

WINEMAKING

Our chardonnay was harvested in the cold night and came in at 23.3 Brix. The fruit was pressed using a gentle cycle, the juice settled for 12 hours prior racking in barrels where they went through primary and second fermentation. Our 2017 La Cruz Chardonnay is filtered but not fined. 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 La Cruz Chardonnay is bright and has a beautiful golden color. The wine shows aromas of tropical and stone fruit with a hint of vanillin oak. The wine is expressive in the mouth and exhibits green apple, pear, wet stone, white flowers, caramel, butter toast texture with a long, mouthwatering finish of acidity.