

# 2017

## KELLER ESTATE

# ROSÉ OF PINOT NOIR

The Pinot Noir grapes for this wine are picked exclusively for Rose and our focus is to produce a delicate crisp, mineral driven expression of our La Cruz vineyard. Every year, our Rose marks the celebration of Arturo Keller's 85th birthday with this fun festive label.

The 2017 growing season started with heavy, wonderful rains that saturated the parched clay soils. 2017 will be known as a year of extremes and abundance. Record setting rains, followed by warm weather led to the abundance of cover crop, weeds, and vigor. Verasion in the Petaluma Gap was late and slow to finish due to the abundance of early morning fog where many days didn't blow off until 1pm. We were green thinning in mid-August and phenolic development was anticipated to be finished September 7-15 on most blocks, when on we were hit by 15 days of extreme heat. Diligent watering saved us from catastrophic damage but prompted us to pick our early blocks immediately.

This rose of Pinot Noir is made from clones 777 & 123. They are a great compliment to each other and create a wonderful marriage of lively red fruit from 777 and the delicate aromas and bright minerality of the 123. This wine takes you straight to a fresh strawberry patch surrounded by red roses and leads you down a path of orange blossom and stone fruit with a hint of watermelon. The color is a light salmon from 8 hours of skin contact with 85% free-run juice. The wine is fermented slowly at 50-55 degrees, lasting 3 weeks to help retain the delicate aromas. Our rose does not go through malolactic fermentation to preserve it's crisp, mineral-driven finish.

PRODUCTION:	103 cases
HARVEST DATE:	August 31st, 2017
BOTTLING DATE:	January 4th, 2018
PH:	3.43
TOTAL ACIDITY:	5.3 g/L
ALCOHOL:	13.5%



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