

2018

KELLER ESTATE

ROSÉ OF PINOT NOIR

Every year, our Rosé of Pinot Noir marks the celebration of Arturo Keller, our Founder's birthday with this fun festive label designed by his daughter, artist Grace Keller.

Our philosophy behind making rose from its own Pinot Noir grapes is to capture the true essence of the La Cruz Vineyard. While we all enjoy a smooth, easy Rosé, we believe that our Rosé must have the same quality aspects that all our wines have: wine is only as good as the fruit that from which it's sourced. By selecting clone 123 (40%), we capture delicate, floral aromatics and intense minerality, choosing clone 667 (60%) provide the bright cherry and juicy tannins.

Following a long growing season characterized by moderate temperatures throughout the spring and summer, the 2018 harvest played out like a dream. We harvested at dawn on August 30th. The grapes were picked at 23 brix arrived at the winery bright and early for a cold maceration used to extract just enough color of 3 hours and pressed in a very gentle cycle leaving the phenolics and tannins commonly found in seeds and stems out of our wine.

Oxidation is the enemy of color, for this reason, we create very reductive conditions for our wine, making our best to keep oxygen out. The juice was transferred to a stainless steel tank for fermentation at a brisk, four-week fermentation at a temperature of 48-55 F, resulting in a bright, dry wine. With a slow fermentation comes the preservation of aromas, fruit, and minerality. Our rose retains all its natural malic acid for a bright, crisp, mineral-driven finish.

PRODUCTION:	99 cases
HARVEST DATE:	August 30th, 2018
BOTTLING DATE:	January 29th, 2019
PH:	3.35
TOTAL ACIDITY:	7.2 g/L
ALCOHOL:	13.3%



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