

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.

2018 LA CRUZ VINEYARD ESTATE PINOT GRIS PETALUMA GAP



HARVEST DATE:

September 24, 2018

PH: 3.54

TOTAL ACIDITY: 5.7 g/L

ALCOHOL: 13.95%

COOPERS AND AGE:

Various neutral oak barrels

BOTTLING DATE:

July 16, 2019

CASES: 128

SRP: \$35

VINTAGE – VINEYARD

The 2018 vintage started with a cool spring, with fruit set being consistent. The moderate summer temperatures, with very few heat spikes, gave us a perfect ripening season. This ideal weather allowed us to harvest each block at our perfect ripeness, with excellent flavor development and the natural acidity just right. The long growing season gave us wines with great structure and concentration. The Pinot Gris yields are kept very low and fruit is allowed to hang a little longer to ensure we get the fruit intensity, mouth feel, and vibrant aromatics we are looking for.

WINEMAKING

Pinot Gris naturally draws intense amount of minerality from the ancient sea bed soils of the La Cruz vineyard, making for an intense, Alsatian style wine. Once pressed, the juice is transferred to neutral oak barrels for native yeast fermentation and aging. We used Nomacorc 100 closures, with a specific low oxygen ingress rate, eliminating any oxidation. Nomacorc 100 is a 100% plant-based closure with a carbon neutral footprint, aligning with our mission.

TASTING NOTES

The 2018 La Cruz Vineyard Pinot Gris is a bright, dry, and highly aromatic wine. Upon the first sniff you are greeted with intense aromas of white peach and jasmine. Flavors of nectarine, Meyer lemon, and yellow apple burst with tingly minerality on the palate. The smooth, full-bodied mouth feel provides a long, refreshing finish.