

# 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.

## 2019 ORO DE PLATA CHARDONNAY PETALUMA GAP



**HARVEST DATE:**

September 30, 2019

**BOTTLING DATE:**

May 7, 2020

**PH:** 3.63

**TOTAL ACIDITY:** 5.54 g/L

**ALCOHOL:** 14.28%

**CASES:** 260

**SRP:** \$35

### VINTAGE – VINEYARD

The 2019 vintage was vastly characterized by a series of environmental challenges, putting vineyard crews and winemakers to the test. The season started with record-breaking rainfall and flooding leading to a relatively cool spring, slightly delaying bud break with harvest time trending well into September. Unusually heavy rain in May, luckily, did not disrupt yields since flowering had not yet begun in the majority of the vineyards. Average, stable temperatures throughout the summer lead to balanced, steady grape development. Come harvest, we were met with a curveball of extreme spikes in temperature and fire hazards, calling for strategic and smart picking decisions. This historic season accompanied by our team's intelligent decision making, lead to extraordinarily complex wines that, much like the season, are historical..

### WINEMAKING

Our 2019 Oro de Plata, comprised of 100% Old Wente Clone, was carefully hand-harvested over several cold autumn nights. The fruit was gently pressed and transferred to stainless steel tanks for slow fermentation under low temperatures. After four weeks, fermentation was complete, and the wine was left in the tanks to age on the lees for three months, never undergoing malolactic fermentation. After aging, the Oro de Plata Chardonnay was filtered, then bottled using a Nomacorc 100 closure, with a specific low oxygen ingress rate.

### TASTING NOTES

Bright aromas of lemon curd, crisp green apple, and jasmine excite the senses, while notes of orchard fruit meld with creamy lees and mineral nuances on the palate. The elegant balance of fruit, acid, and rich mouthfeel leads to a long, rounded finish.