

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 ROSE OF PINOT NOIR, PETALUMA GAP



HARVEST DATE:

September 18, 2019

PH: 3.49

TOTAL ACIDITY: 5.9 g/L

ALCOHOL: 12.99%

COOPERS AND AGE:

35% new French oak
Meyrieux, Marsannay

BOTTLING DATE:

February 6, 2020

CASES: 121

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 rainfall in May luckily did not cause disruption in yields since flowering had not yet begun in the majority of the vineyards. Average, stable temperatures throughout the summer lead to a nice, steady grape development with perfect balances of acid and sugar. 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 with the smart decision making of our team, lead to fantastically complex, dynamic wines that, much like the season, are historical.

WINEMAKING

Our Rose of Pinot Noir is entirely made up of its own Pinot Noir grapes. Our goal is to create a beautifully balanced wine with low alcohol and vibrant minerality to seamlessly represent the terroir of our La Cruz Vineyard. By selecting clone 123 (40%), we capture delicate, floral aromatics and intense minerality, choosing clone 667 (60%) provides the bright cherry flavors and complex structure we desire. The grapes were handharvested at dawn on September 18th, 2019 and brought to the winery to begin a three-hour cold maceration. After maceration and the perfect pale salmon color was attained, the juice was pressed in a very gentle cycle to remove unwanted phenolics and tannin. With minimal oxygen exposure, the juice is transferred to stainless steel tanks for a brisk four-week fermentation at a temperature of 48-55 F. The result is a bright, dry wine favored by our founder, Arturo Keller. 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 2019 Rosé of Pinot Noir is alive with aromas of white strawberry, rose, and crushed rock. Luscious flavors of watermelon and maraschino cherry caress the palate as the vibrant acidity and exceptional minerality guide the wine into a long, crisp finish.