



# KELLER ESTATE

The family-founded Keller Estate winery overlooks the Petaluma River Valley and Coastal Mountains from the southern reaches of the Petaluma Gap. Since 1998, Ana Keller has directed her family's property, and she played an instrumental role in developing the Petaluma Gap AVA, which is known for its persistent Pacific breezes and dense fog. These conditions, and their effects on the vines, along with our soil profiles and hillside aspect facing West, define our terroir by creating unique, aromatic wines which are vibrant and balanced.



**Harvest Date:** September 9 - 25, 2021

**pH:** 3.69

**Alcohol:** 14.1%

**Cooperage:** 15% new oak from Tonnellerie Ô and Eclat

**Bottling Date:** July 21, 2022

**Cases:** 251

**SRP:** \$52

## 2021 LA CRUZ VINEYARD CHARDONNAY

ESTATE GROWN - PETALUMA GAP - SONOMA COUNTY

### IN THE VINEYARD

Keller Estate was once part of the ancient seabed below San Pablo Bay. These mineral-rich, clay soils define our site and result in a rich minerality, a signature of our wines. The site's proximity on the Western edge of Sonoma Mountain, above the Petaluma River, is the southern stretch of the Petaluma Gap. Winds from the Pacific Ocean are pulled through the 'Gap' by the warming Central Valley interior which impart distinctive fruit and floral aromatics which define this AVA.

We implement regenerative farming which focuses on top-soil renewal and increased cover crop and beneficial insect biodiversity, enhancing our own regional ecosystem as well as contributing to the health and vitality of the earth.

### VINTAGE

By November 2020, it became apparent that the persistent, multi-year drought was adversely impacting the ponds' levels. To reduce vine stress, we irrigated the vineyards early in the growing season to encourage them to pull nutrients from the soil and establish a healthy canopy. Keller Estate's three rain-collection ponds, which irrigate our vineyards, olive groves, and landscaping, were almost dry by May. Fortunately, we had fewer than anticipated heat spells in the summer. With well-established vineyard sites and intensive canopy management, the vines produced beautiful clusters, albeit with small berries. As a result, the 2021 wines were concentrated, succulent, and rich.

### WINEMAKING

The La Cruz Chardonnay is one of our flagship wines made from the estate. In 2021, we used primarily the Wente Chardonnay clone for this wine. We picked at 24 Brix on September 9th through September 25th after a warm summer, so our fruit reached optimal physiological ripeness. The grapes were pressed gently, and the juice was transferred to neutral barrels. We moved the barrels into the cave and waited for fermentation to begin naturally. This can take up to 7 days. Once the fermentation was complete, the barrels were topped and remained in the cave where the wine started malolactic fermentation. This took place slowly over several months. The wine continued to age on its lees after this. We racked the wine eventually and bottled it after 10 months of aging.

### TASTING NOTES

The 2021 Keller Estate La Cruz Chardonnay has a quintessential pineapple nose. The tropical notes continue upon the first sip and are complimented by the flinty limestone notes of our signature minerality from the ranch. The mid-palate expands as the creamy core reveals itself, the result of the completion of malolactic fermentation. This wine has a hint of oak to give the mouthfeel some dimension and texture. We pride ourselves on letting the varietal show first and the oak rests in the background to support it.

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