



CASA Pinot Noir from the Keller Estate is true to its name - it is our 'house wine' - made from our estate in the Petaluma Gap of Sonoma County. CASA Pinot Noir is our entry-level selection of our terroir-based production at Keller Estate. We pride ourselves on our clonal selections planted on sedimentary soils and the unique air flow which defines the Petaluma Gap, producing exceptional aromatic wines.



2021 CASA PINOT NOIR

ESTATE GROWN - PETALUMA GAP - SONOMA COUNTY

VINTAGE - 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 we 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.

TASTING NOTES

The 2021 Keller Estate CASA Pinot Noir opens with aromas of potpourri and spice. Deep flavors of baked blackberry pie and notes of hibiscus tea fill the palate. Hints of black pepper and boysenberry combine for a clean, lively finish.

Harvest Date: September 17-23, 2021

pH: 3.65

Alcohol: 14.1%

Cooperage: 20% New French Oak

Bottling Date: August 5, 2022

Cases: 661 cases

SRP: \$32

WINEMAKING

Harvested in the cool night, the small whole clusters arrive at the winery, allowing us to gently de-stem the fruit before a 4-day cold soak. After this time, the temperature rises slowly, and the native fermentation happens over the next 13-15 days. Our gravity flow winery allows us to gently fill our barrels without adding oxygen. After this, they go into our cave for malolactic fermentation. For Casa Pinot Noir, we select 20% new French oak.

A NOTE ABOUT CASA WINES

Ana Keller created CASA Wines as a new line she, her family, and friends could enjoy every day. Since 1998, Ana has been directing both farming and winemaking at her family's property in Sonoma County. Among Ana's many achievements, she has played an instrumental role in developing the Petaluma Gap AVA bringing recognition to this newest California Wine Region that is defined by its cool, coastal fog and air movement from the Pacific Ocean.