

KELLER ESTATE

Over 30 years ago, our family began farmed estate wines 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 CHARDONNAY PETALUMA GAP



HARVEST DATE:

September 14-19, 2018

PH: 3.55

TOTAL ACIDITY: 5.79 g/L

ALCOHOL: 14.13%

COOPERS AND AGE:

25% New French Oak
LeRoi, Cadus

BOTTLING DATE:

July 25, 2019

CASES: 263

SRP: \$55

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 ancient sea-bed of the San Pablo Bay is mineral rich, clay soils that define La Cruz Vineyard. Thirty-four acres are planted to chardonnay, in distinct blocks where clone 4, Wente and Dijon clones are planted. Typical to this vineyard is a pronounced bright acidity and signature spice notes.

WINEMAKING

Our chardonnay was harvested in the cold night and came in at 23.3 Brix. The fruit was pressed using a gentle cycle, the juice settled for 12 hours prior racking in barrels where they went through primary and second fermentation. Our 2018 La Cruz Chardonnay is filtered but not fined. We used Nomaticorc 100 closure, with a specific low oxygen ingress rate, eliminating any oxidation. It is a 100% plant-based closure with a carbon neutral footprint, aligning with our mission.

TASTING NOTES

The 2018 La Cruz Chardonnay is bright and has a beautiful golden color. The wine shows aromas of tropical and stone fruit with a hint of vanillin oak. The wine is expressive in the mouth and exhibits green apple, pear, wet stone, white flowers, caramel, butter toast texture with a long, mouthwatering finish of acidity.