

2015

ORO DE PLATA

CHARDONNAY

Oro de Plata Chardonnay (Gold from Silver), is a bright, mineral driven Chardonnay, fermented in stainless steel and aged in neutral oak. Located in the Petaluma Gap AVA, our estate is very well suited for Chardonnay; our climate is mild with winds blowing through from the nearby Pacific Ocean.

We have 3 different vineyard sections planted to Chardonnay. Block 6 was planted in 1998 to Wente Clone, widely known for its small berries, and floral aromatic qualities, makes the backbone of our Oro de Plata. A second block is planted to Robert Young clones, adding a rich, broad texture to the wine. Block 5, planted with clone 4 in 1989, is the oldest vineyard provides structure and bracing acidity, along with bright apple and pear flavors. The purpose is to produce wines that showcase the diversity of the estate. Our three blocks and extensive clonal diversity give us a wider palate of aromas and flavors upon which we can create layers.

As a growing season, 2015 was driven by the story of May. Early on, December and February rains saturated our soils and filled the reservoirs. A warm March and April engendered early bud break and full bloom, helping Keller Estate avoid many of the complications of the surprisingly cold May that followed, initiating and instigating an unusually poor fruit set throughout Northern California. Like our neighbors, however, our grape clusters and berry sizes were uneven. Smaller berries led to low yields, but also concentrated flavors and intense quality.

The 2015 Oro de Plata Chardonnay exhibits attributes of Golden Delicious Apple, Lemon curd, vibrant minerality, white flower blossom.

PRODUCTION:	428 cases
HARVEST DATES:	Sept. 10 & Sept. 14, 2015
BOTTLING DATE:	May 24, 2016
PH:	3.72
TOTAL ACIDITY:	5.8 g/L
ALCOHOL:	14.1%



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