

# Keeler Estate Field Blend



## THE FACTS

**COUNTRY:** USA - OR

**REGION:** Willamette Valley

**APPELLATION:** Eola-Amity Hills

**CEPAGE:** 50% Pinot Noir, 25% Pinot Grigio / Gris, 15%

Chardonnay, 10% Riesling

**WINEMAKING:** 50% Carbonic Pinot Noir, 25% Carbonic Pinot Gris, 15% destemmed Chardonnay, 10% destemmed Riesling

**ANNUAL PRODUCTION:** 75 cases

## THE STORY

Our story begins in 1989 when Craig and Gabriele Keeler were searching for properties to begin a new chapter in their lives and decided to take a walk through a picturesque hillside in Amity, Oregon. When Gabriele saw, on this long time abandoned, over grown with blackberries piece of land, the view to the south with views of Mary's Peak and Oregon's coastal mountains she grabbed Craig's hand and said "CK, this is the place!"

**PHILOSOPHY:** Everything old is new again... We craft our wines a bit differently at Keeler Estate. Our natural winemaking style means native yeast fermentations and very little manipulation of the resulting wines. We simply work with what our amazing vineyards offer us each year.

## THE ADJECTIVES

**OVERALL:** Yin & Yang

**AROMAS / FLAVORS:** Spice cake, strawberry  
lemonade

**MOUTHFEEL:** Juicy & Fruity

## THE SELLING POINTS

A fun & unique blend to entice natural wine lovers

**SUSTAINABILITY:** Certified Biodynamic, Certified Organic, Natural Fermentation

