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\$27.00 per 750ml bottles.

Call the Winery at 1 (707) 963-9177  
or Fax 1 (707) 963-8209

[WINE TASTING NOTES](#)**WINE DATA**

<b>Alcohol:</b>	13.9%
<b>Total Acidity:</b>	0.710 grams/100mL
<b>pH:</b>	3.420
<b>Residual Sugar:</b>	Dry
<b>Bottling Date:</b>	4th of May 2006
<b>Blend:</b>	86% Chardonnay, 14% Oak Knoll District
<b>Production:</b>	2050 cases

**Description**

The 2005 growing season supplied plenty of warmth to prompt Chardonnay grapes to ripen to full maturity. The fruit was hand harvested, de-stemmed, then gently pressed. Twenty percent of the juice was fermented and aged in stainless steel tanks, while eighty percent was fermented and aged in French and American oak barrels. No secondary, or malolactic fermentation was carried out, leading to the crisp, citrus character of this wine. The portion of Chardonnay aged in barrel was left on its lees and stirred weekly. The wine was bottled after approximately eight months of aging in the cellar.

The finished wine shows citrus, ripe pear and green apple in the nose. Hints of lush white peach are noticed as the wine opens up. The sur-lie aging has added richness and complexity, and plenty of oak character returns on the finish. Like all of Keenan's wines, this Chardonnay is a food worthy wine whose crisp acidity and medium body will accompany a wide variety of food fare.

**Excerpt from Robert M. Parker, Jr.'s,  
The Wine Advocate,**  
Issue # 168, December 26, 2006

"The non-malolactic 2005 Chardonnay was aged in both new wood and stainless steel. It offers fresh citrus, pear, and lanolin-like characteristics along with attractive minerality, crispness, and a lively personality."

**Wilfred Wong, Cellar Master, Beverages & More!  
91 Points**

"One of the great non-malolactic Chardonnays from the Napa Valley; bold, yet crisp, and lively, the '05 Keenan Chardonnay offers true varietal flavor-crisp apple and pear notes."

**AWARDS****Wilfred Wong, Cellar Master, Beverages & More! -  
91 Points**