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\$29.00 per 750ml bottles.

Call the Winery at 1 (707) 963-9177
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[WINE TASTING NOTES](#)

WINE DATA

Alcohol:	13.9%
Total Acidity:	0.660 grams/100mL
pH:	3.490
Residual Sugar:	Dry
Bottling Date:	18th of April 2007
Blend:	86% Estate Chardonnay, 14% Oak Knoll District
Production:	2800 cases

Description

The 2006 Chardonnay 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 seven 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, a touch of oak character returns on the finish as well as a hint of minerality. 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 # 174, December 28, 2007

"Michael Keenan continues to impress me with the quality of his wines and readers need to take notice of what is going on at this beautiful winery on Spring Mountain. The 2006 Chardonnay, which is primarily from estate vineyards, is reminiscent of a top-notch Chablis. It exhibits aromas of crushed rocks, spring flowers, white currants, lemon zest, and a hint of citrus oil. Medium-bodied and crisp, with no oak in evidence, this is a beauty to drink over the next 3-4 years."

AWARDS

The 2008 San Francisco Chronicle Wine Competition
Silver Medal