



## *Robert Keenan Winery*

### **2002 Napa Valley Chardonnay**

The 2002 Chardonnay is a blend of the Keenan Estate fruit (sixty-nine percent) and fruit purchased from the Oak Knoll District of the Napa Valley. This blend of Napa Valley wines continues the Keenan tradition of producing a crisp classic style Chardonnay.

The 2002 growing season supplied plenty of warmth to prompt Chardonnay grapes to ripen to full maturity. The fruit was hand harvested, then gently pressed. The juice was chilled and allowed to settle before being transferred to French and American oak barrels. Yeast was added to the juice and a barrel fermentation lasting sixteen days followed. No secondary, or malolactic fermentation was carried out, leading to the crisp, citrus character of this wine. The Chardonnay was aged in approximately fifty percent new oak barrels, and was left on its lees and stirred weekly. The wine was barrel aged for seven months before it was bottled.

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.

The WINE ADVOCATE® December 2003

Keenan 2002 Chardonnay: **89 Points**

"The 2001 and 2002 Chardonnays are atypical California Chardonnays. They are concentrated, with gorgeous purity, crisp acidity as well as subtle oak presented in a Chablis-like style. Notes of pears, white currents, and minerals are found in these medium-bodied offerings. They are not put through malolactic fermentation, which only enhances their crisp, zesty styles. Both should drink well for several years."

Robert M. Parker, Jr. The Wine Advocate

#### **Wine Data:**

Alcohol: . . . . .	13.9%
Total Acidity: . . . . .	0.67 grams/100 ml
pH: . . . . .	3.40
Residual Sugar: . . . . .	Dry
Bottling Date: . . . . .	May 7, 2003
Production: . . . . .	1,850 cases