

Keenan



Napa Valley
Spring Mountain District

2010 Chardonnay, Napa Valley, Spring Mountain District,

TASTING NOTES

Keenan's 2010 Chardonnay was hand harvested, de-stemmed, then gently pressed. The juice was fermented and aged in French and American oak barrels. The wine was left on the lees and the barrels were stirred weekly. No secondary, or malolactic fermentation was carried out, leading to the crisp, citrus character of this wine. 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, 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.

REVIEWS

GOLD MEDAL * 2012 San Francisco Chronicle Wine Competition**

WINE DATA

Alcohol:	13.9%
Total Acidity:	0.67 grams/100 ml
pH:	3.53
Residual Sugar:	Dry
Bottling Date:	May 3, 2011
Production:	2,470 cases
Blend:	100% Chardonnay
Vineyard Sources:	86% Estate, 14% Oak Knoll District