



Robert Keenan Winery

1999 Napa Valley Chardonnay

The 1999 vintage gave Keenan its first significant harvest of Estate Chardonnay since replanting in 1995. The '99 Chardonnay is a blend of the Estate fruit and fruit purchased from select vineyards on the floor of the Napa Valley. This blend of Napa Valley Chardonnay's continues the Keenan tradition of producing a crisp classic style Chardonnay.

The 1999 growing season prompted Keenan's Chardonnay to ripen slowly and evenly, and we were able to harvest the fruit at optimum sugar and flavor levels. After pressing, the juice was chilled and allowed to settle before being placed in French oak barrels. Yeast was added to the juice and a barrel fermentation lasting twelve days followed. No secondary, or malolactic, fermentation was carried out, leading to the crisp, citrus character of this wine. The Chardonnay was barrel aged in approximately fifty percent new oak barrels, and was left on its lees and stirred weekly. The wine was aged for nine months before it was bottled.

The finished wine shows citrus and ripe pear in the nose, yet tropical hints of pineapple are noticed as the wine opens up. The sur-lie aging has added complexity to the pear and crisp apple flavors, 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 well seasoned dishes.

Reviews:

San Francisco Chronicle Northern California Wine Competition: Silver Medal
2001 Jerry Mead's New World Wine Competition: Silver Medal
2001 Hilton Head Island Wine Festival: Silver Medal

--Alan Goldfarb, San Francisco's *The Examiner*

"The '99 Chardonnay is beautiful. Made in the Burgundian Meursault style, this wine possesses perfect balance among bright, citrus fruit, a goodly portion of acidity and a ribbon of oak on the finish. Unlike a preponderance of California Chardonnays, it did not undergo any malolactic fermentation in order to soften it. Still young, the wine will age 10-15 years."

Wine Data:

Alcohol: 13.5%
Total Acidity: 0.67 grams/100 ml
pH: 3.30
Residual Sugar: Dry
Bottling Date: May 25, 2000
Production: 1,560 cases