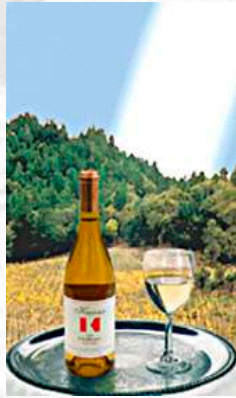


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Call the Winery at 1 (707) 963-9177
or Fax 1 (707) 963-8209

WINE TASTING NOTES

Description

The 2002 Chardonnay is a blend of the Keenan Estate fruit and (sixty-nine percent) fruit purchased from select vineyards on the floor 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 apple 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 food fare.

Excerpt from Robert M. Parker, Jr.'s,
The Wine Advocate, Issue 150
89 Points

"It is encouraging to see a yearly increase in quality from Keenan. While their **Spring Mountain Vineyards** are finally starting to come into production, purchased fruit is also utilized. The top wines of their current portfolio are the finest I've ever tasted from this producer."

"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 pear, white currents, and minerals are found in these medium body offerings. They are not put through malolactic fermentation, which only enhances their crisp, zesty styles. Both should drink well for several years."

Wilfred Wong
eCommerce Cellarmaster
Beverages & More!
91 POINTS (March 9, 2004,)

"Medium straw color; a very enticing aroma of ripe pears and other core fruit notes topped with hints of cream and caramel, very good fruit depth; medium bodied, layered on the palate with a fine, firm grip; attractive ripe fruit flavors, excellent textures; long finish, crisp aftertaste."
(Best Served 2004-2007)

James Laube, 2004
Wine Spectator
89 Points

"A big, zesty wine that's loaded with spice, toasted nuts, creamy tropical fruit and plenty of distinctive oak, plus it has the balance and complexity to pull it off. Drink nowthrough 2008."

WINE DATA

Alcohol:	13.9%
Total Acidity:	0.067 grams/100mL
pH:	3.400
Residual Sugar:	Dry
Bottling Date:	3rd of July 2004
Blend:	100%
Production:	1850

AWARDS

Wine Advocate/Robert Parker
89+ Points