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**WINE TASTING NOTES****WINE DATA**


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<b>Alcohol:</b>	13.9%
<b>Total Acidity:</b>	0.066 grams/100mL
<b>pH:</b>	3.420
<b>Residual Sugar:</b>	Dry
<b>Bottling Date:</b>	6th of May 2004
<b>Blend:</b>	100%
<b>Production:</b>	1977

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**Description**

The 2003 growing season supplied plenty of warmth to prompt Chardonnay grapes to ripen to full maturity. The fruit was hand harvested, de-stemmed, then gently pressed. Twenty percent of the juice was fermented and aged in stainless steel, 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 eight 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.

**Excerpt from Robert M. Parker, Jr.'s,  
The Wine Advocate, Issue 157  
90 Points (February 28, 2005)**

"...a wine with good lemon oil notes intermixed with a hint of pear, white peach, and orange rind, this nicely textured, crisp, minerally Chardonnay has good acidity and a very nicely textured, zesty mouthfeel."

**AWARDS**


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**Wine Advocate/Robert Parker  
90 Points**

**2005 San Francisco Chronicle Wine Competition  
Gold Medal**