

Keenan



Napa Valley
Spring Mountain District

2005 Keenan Napa Valley Chardonnay “Summer Blend”

TASTING NOTES

2005 marks the fifth vintage of Keenan’s Chardonnay / Viognier blend. Viognier is a Rhone variety that has an intense, fruity nose showing ripe melon, peaches and floral aromas with a slight hint of grapefruit. Viognier is a light-bodied wine, and blends wonderfully with our full-bodied Chardonnay. The Viognier supplies an array of fruit characters to the nose of the finished wine, while the Keenan Chardonnay supplies structure and additional aromatics.

This wine is technically a Chardonnay; only ten percent Viognier was blended into the Chardonnay, but the lighter structure of the blend prompted us to add “Summer Blend” to the label. This is a great wine to enjoy on a warm summer evening. Aromas of ripe peach, lemon zest, and pineapple augment the concentrated floral nuances. This is a medium bodied wine with crisp acidity and mouth filling flavors. Just a hint of toasty oak shows up on the finish.

REVIEWS

Excerpt from Robert M. Parker, Jr.'s, *The Wine Advocate*, Issue 162, December 26, 2005 - "Readers looking for a Chablisian-styled California Chardonnay should check out Keenan's 2004 Chardonnay Spring Mountain (District), which saw about 20% new oak and the rest neutral wood as well as stainless steel. Aromas of pears, citrus oils, and minerals jump from the glass of this elegant, flowery offering. With abundant fruit and crisp vivaciousness, it should be enjoyed over the next 1-3 years.

90 Points *“Wine & Spirits Magazine, February, 2006 - 92 Points “At the center of this wine there’s a sweet baked apple flavor; around that, there’s a high tone of grapefruit and riper flavor of papaya. The lees darken it all to hops, toasted wheat and spice. It’s finely integrated and well suited to boudin blanc with apples.”*

2002 San Francisco Chronicle Wine Competition: Bronze Medal

Jerry Mead’s International Competition: Bronze Medal

WINE DATA

Alcohol:	13.9%
Total Acidity:	0.72 grams/100 ml
pH:	3.50
Residual Sugar:	Dry
Bottling Date:	May 4, 2006
Production:	230 cases