

Keenan



Napa Valley  
Spring Mountain District

## 2014 Chardonnay, Napa Valley, Spring Mountain District,

### TASTING NOTES

Keenan's 2014 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 a touch of toasty oak 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 cuisine.

### REVIEWS

*Wine & Spirits Magazine*, February 2016

**93 Points** "Totally savory, this wine smells like seashells and tastes like green lime pith. It's a big wine, fat in the middle, held taut by the mineral acidity that keeps it fresh and refreshing. It ends as clean as a premier cru Chablis might, here with the firm, grippy spice of a Spring Mountain white."

### WINE DATA

<b>Alcohol:</b>	14.2%
<b>Total Acidity:</b>	0.66 grams/100 ml
<b>pH:</b>	3.54
<b>Residual Sugar:</b>	Dry
<b>Bottling Date:</b>	May 13, 2015
<b>Production:</b>	2,500 cases
<b>Blend:</b>	100% Chardonnay
<b>Vineyard Sources:</b>	91% Estate Spring Mountain 9% Oak Knoll Distric