

Keenan



Napa Valley
Spring Mountain District

1998 Napa Valley Chardonnay

TASTING NOTES

The Chardonnay vineyards on Keenan's Spring Mountain Estate were replanted in spring of 1995, and as a result Keenan would not harvest significant amounts of Estate Chardonnay again until September of 1999. In the interim, Keenan has contracted Chardonnay from select vineyards on the floor of the Napa Valley. Despite these vineyard changes, this wine continues the Keenan tradition of producing a crisp classic style Chardonnay.

The 1998 growing season was relatively cool, and grapes were slow to mature. Although harvested later in the season than normal, Keenan was still able to pick Chardonnay 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 ten days followed. No secondary, or malolactic, fermentation was carried out, leading to the crisp, citrus character of this wine. As always, the Chardonnay was barrel aged in approximately one-third new oak barrels, and one half of the lot 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

Global Vintage Quarterly
Wine Advocate, Robert M. Parker, Jr.
San Diego International Wine Competition

87 Points
86 points
Bronze Medal

WINE DATA

Alcohol:	13.5%
Total Acidity:	0.69 grams/100 ml
pH:	3.30
Residual Sugar:	Dry
Bottling Date:	May 18, 1999
Production:	850 cases
Blend:	100% Chardonnays