



Robert Keenan Winery

2000 Napa Valley Chardonnay

The 2000 Chardonnay is a blend of the Keenan Estate fruit and 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 2000 growing season prompted Keenan's Chardonnay to ripen slowly and evenly, and we were able to harvest the fruit 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 fourteen days followed. No secondary, or malolactic, fermentation was carried out, leading to the crisp, citrus character of this wine. The Chardonnay was barrel aged in approximately fifty percent new oak barrels, and 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 food fare.

Reviews:

2002 Hilton Head Wine Competition: **Silver Medal**

2002 San Francisco Chronicle Wine Competition: **Bronze Medal**

Wine Data:

Alcohol: 13.5%
Total Acidity: 0.67 grams/100 ml
pH: 3.32
Residual Sugar: Dry
Bottling Date: May 16, 2001
Production: 1,920 cases