



## Robert Keenan Winery

### 2001 Napa Valley Chardonnay

The 2001 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 2001 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 eight months before it was bottled.

The finished wine shows citrus, ripe pear and green apple 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 San Francisco Chronicle Wine Competition: **Bronze Medal**  
Jerry Mead's International Wine Competition: **Bronze Medal**

#### Wine Data:

Alcohol: . . . . . 13.5%  
Total Acidity: . . . . . 0.68 grams/100 ml  
pH: . . . . . 3.30  
Residual Sugar: . . . . . Dry  
Bottling Date: . . . . . May 8, 2002  
Production: . . . . . 1,690 cases