



Robert Keenan Winery

2006 Chardonnay, Napa Valley Spring Mountain District

The 2006 Chardonnay was hand harvested, de-stemmed, then gently pressed. Twenty percent of the juice was fermented and aged in stainless steel tanks, while eighty percent was fermented and aged in French and American oak barrels. No secondary, or malolactic fermentation was carried out, leading to the crisp, citrus character of this wine. The portion of Chardonnay aged in barrel was left on its lees and stirred weekly. 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 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.

Robert M. Parker Jr.

Wine Advocate

Issue #174 12.28.2006

“Michael Keenan continues to impress me with the quality of his wines and readers need to take notice of what is going on at this beautiful winery on Spring Mountain. The 2006 Chardonnay, which is primarily from estate vineyards, is reminiscent of a top-notch Chablis. It exhibits aromas of crushed rocks, spring flowers, white currants, lemon zest, and a hint of citrus oil. Medium-bodied and crisp, with no oak in evidence, this is a beauty to drink over the next 3-4 years.”

Wine Data:

Alcohol: 13.9%
Total Acidity: 0.66 grams/100 ml
pH: 3.49
Residual Sugar: Dry
Bottling Date: April 18, 2007
Production: 2,050 cases
Vineyard Sources: 86% Estate, 14% Oak Knoll District