



Robert Keenan Winery

2007 Chardonnay, Napa Valley Spring Mountain District

The 2007 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.

Reviews:

Robert M. Parker Jr.

Wine Advocate

Issue # 190, December 2008

"The non-malolactic 2007 Chardonnay from Spring Mountain offers up crisp, zesty, white currant and nectarine notes interwoven with hints of flowers and citrus oil. Elegant, with good acidity as well as medium body, Chablis lovers will be thrilled with it. Enjoy it over the next several years."

Wine Enthusiast Magazine

August 2009

91 Points, Editors Choice

"...shows mouthwatering flavors of flint, Meyer lemons and limes, with a touch of smoky oak. Very fine and elegant, a beautiful Chardonnay that will support, not overwhelm food."

Wine Data:

Alcohol: 13.9%
Total Acidity: 0.67 grams/100 ml
pH: 3.41
Residual Sugar: Dry
Bottling Date: April 12, 2008
Production: 2,600 cases
Vineyard Sources: 86% Estate, 14% Oak Knoll District