

Keenan



Napa Valley
Spring Mountain District

2008 Chardonnay, Napa Valley, Spring Mountain District,

TASTING NOTES

The 2008 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.'s, *The Wine Advocate*, Issue # 186 December 31, 2009

"Their non-malolactic 2008 Chardonnay reveals lots of nectarine, orange blossom, citrus oil, and pear characteristics along with good acidity, a hint of minerality, and a medium-bodied, fresh, lively style."

WINE DATA

Alcohol:	13.9%
Total Acidity:	0.68 grams/100 ml
pH:	3.73
Residual Sugar:	Dry
Bottling Date:	April 29, 2009
Production:	2,600 cases
Blend:	100% Chardonnay
Vineyard Sources:	86% Estate, 14% Oak Knoll District