

Keenan



Napa Valley  
Spring Mountain District

## 2013 Chardonnay, Napa Valley, Spring Mountain District,

### TASTING NOTES

Keenan's 2013 Chardonnay was hand harvested, de-stemmed, then gently pressed. The juice was fermented and aged in French and American oak barrels. The wine was left on the lees and the barrels were stirred weekly. No secondary, or malolactic fermentation was carried out, leading to the crisp, citrus character of this wine. 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 a touch of toasty oak 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

*Wine & Spirits Magazine*, April 2015

**92 Points** "Barrel fermented without having gone through malolactic conversion, this is a firm, completely savory chardonnay, gaining its viscosity from the richness of alcohol. The oak feels integrated, driving star-fruit flavors toward earthier tones of bitter almond. A full-bodied white for a veal chop."

### WINE DATA

<b>Alcohol:</b>	14.2%
<b>Total Acidity:</b>	0.65 grams/100 ml
<b>pH:</b>	3.53
<b>Residual Sugar:</b>	Dry
<b>Bottling Date:</b>	April 29, 2014
<b>Production:</b>	2,165 cases
<b>Blend:</b>	100% Chardonnay
<b>Vineyard Sources:</b>	100% Estate Spring Mountain