



## Vineyard Notes

# 2016 Keenan Chardonnay Spring Mountain District

Keenan's 2016 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 cuisine.

## Wine & Spirits Magazine

April 2018

90 Points

"Spicy and savory, this oak-and-mineral-driven chardonnay delivers flavors of bacon fat and hominy. It carries its juicy, bold flavors into an austere, dry finish. Point it towards milk-braised veal."--Wine & Spirits

## Production Notes

1,830 case produced

<b>Vintage</b>	2016
<b>Wine Style</b>	White Wine
<b>Varietal</b>	Chardonnay
<b>Varietal Composition</b>	100% Chardonnay
<b>Appellation</b>	Spring Mountain District
<b>Acid</b>	0.70 g/100ml
<b>PH</b>	3.41
<b>Bottling Date</b>	5/09/2017
<b>Residual Sugar</b>	Dry
<b>Alcohol %</b>	14.2%
<b>Size</b>	750 ml