



2007 Novy Keefer Ranch Vineyard Chardonnay

We simply love the Keefer Chardonnay. It seems to combine the richness of the bigger, more full-bodied style of Chardonnay with a crispness that keeps the wine fresh and alive. The 2007 definitely follows in these footsteps. It was picked on September 24 at 24.4 brix but with a refreshing pH of 3.27. We gently pressed the juice and let it settle in a small tank for 24 hours before draining it, by gravity, to a combination of older and new French oak. The fermentation proceeded slowly but was complete by mid-December, when we sulfured the wine to prevent it from completing malolactic fermentation. From that point forward to bottling in May all we did was stir the wine weekly on the lees.

The 2007 Novy Keefer Ranch Chardonnay show aromas of tangerine and nectarine. In the mouth the wine is medium bodied with some more pear-like fruits taking over. The finish is crisp and lively. This should make an excellent accompaniment to lots of different foods ranging from seafood to roast chicken.

Also, as an aside, we have worked hard to keep our price on this wine reasonable. We think it is important to have a wine that one can afford to pop open with a regular dinner at home.

91 cases produced

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