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\$28.00 per 750ml bottles.

Call the Winery at 1 (707) 963-9177  
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[WINE TASTING NOTES](#)**WINE DATA**


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<b>Alcohol:</b>	14.3%
<b>Total Acidity:</b>	0.600 grams/100mL
<b>pH:</b>	3.560
<b>Residual Sugar:</b>	Dry
<b>Bottling Date:</b>	4th of May 2006
<b>Blend:</b>	95% Zinfandel, 5% Merlot
<b>Production:</b>	200

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**Description**

The **2004 Zinfandel** is a blend of ninety-five percent Zinfandel and five percent Merlot. The majority of the Zinfandel grapes were grown in Capell Valley, a remote area in the eastern Napa appellation known for producing wonderfully concentrated and heavily extracted Zinfandel's. The remainder of the Zinfandel was grown on Keenan's hillside estate in the Spring Mountain District. In order to supply some additional structure and ripe fruit character, five percent Merlot from Keenan's estate "Upper Merlot" block was added to the blend.

Once harvested, the grapes were de-stemmed then fermented in small lots. Primary fermentation lasted seven to ten days. The wine was aged in fifty-percent new French and American oak barrels for nineteen months.

The finished wine shows ripe plum and blackberry fruit in the nose, with hints of black pepper and vanilla. This is a medium bodied Zinfandel that will accompany a wide array of foods, but we suggest anything barbecued – smoky barbecued flavor is a great match for the Keenan Zin.

**AWARDS**