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\$26.00 per 750ml bottles.

Call the Winery at 1 (707) 963-9177
or Fax 1 (707) 963-8209

[WINE TASTING NOTES](#)

WINE DATA

Alcohol:	14.5%
Total Acidity:	0.600 grams/100mL
pH:	3.620
Residual Sugar:	Dry
Bottling Date:	3rd of May 2005
Blend:	100% Zinfandel
Production:	240

AWARDS

Description

Keenan's **2003 Zinfandel** is made up of grapes grown in three different regions within the Napa Valley. The largest lot of Zinfandel that Keenan harvested in '03 was grown in Capell Valley, a remote area in the eastern Napa appellation known for producing wonderfully concentrated and heavily extracted Zinfandel's. A vineyard in Calistoga supplied another portion of grapes while the remainder of the Zinfandel was grown on Keenan's hillside estate in the Spring Mountain District.

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

The finished wine shows concentrated black cherry and raspberry fruit in the nose, and hints of black pepper and vanilla add complexity. This is a rich, full-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.