

Spring-Summer 1999

FRIDAYS AT THE WINERY

Fridays have long been considered by many people to be the most enjoyable day of the week. With this in mind, the highly trained, intensely disciplined, crack winemaking team at the Robert Keenan Winery have chosen this day to execute the most difficult and arduous task that any highly trained, intensely disciplined, crack winemaking team could face: tasting the wine!

In order to soften the blow of this Sisyphean task, on occasion, fantastic, gourmet meals have been prepared at the winery and served to the highly trained, intensely disciplined, crack winemaking team. Fear not, for concentration never flags, even when rack of spring lamb, encrusted in garlic and fresh rosemary, is paired with Robert Keenan 1977 Pinot Noir! You see, on occasion, we even have to bravely test the library wines to make sure that they are still in good working order. (And a special thank you to Stu Smith, our neighbor and vintner, who sold us those historic grapes and who gallantly assisted in lunch and tasting that day.)

On another occasion when an endless array of 1998 Chardonnay samples in different types of oak barrels awaited our disciplined scrutiny, Nils Venge, our extremely disciplined and totally selfless (not to mention overly talented) winemaker, volunteer to harvest and prepare fresh abalone in his secret garlic bread. For some reason, I have not been able to find my tasting notes from that afternoon?

So take note, potential visitors to the winery, should you arrive unannounced on a Friday, one of two things may happen: you will be totally ignored by the highly trained, intensely disciplined, crack winemaking team as we go about our thankless task, or you may be shanghai'd into participating in this most difficult of all Friday assignments.

--Michael Keenan