



Robert Keenan

2007 Napa Valley Zinfandel

Keenan's 2007 Zinfandel is made up of grapes grown in three different regions within the Napa Valley. One of the Zinfandel vineyards is located in Capell Valley, a remote area in eastern Napa 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 eighteen months.

The finished wine shows intense 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.

Wine Data:

Alcohol: 14.3%
Total Acidity: 0.62 grams/100 mL
pH: 3.70
Residual Sugar: Dry
Bottling Date: April 2, 2009
Production: 370 Cases
Blend: 100% Zinfandel