



*Robert Keenan Winery*

### **2000 Napa Valley Zinfandel**

The Zinfandel fruit for Keenan's 2000 vintage was harvested from the Capell Valley, a region located in the eastern corner of the Napa Valley appellation. The lot was fermented and pressed after seventeen days "on the skins". Fifty-percent new French and American oak barrels were used during the aging process, and the wine was bottled after a full two years in the barrel.

The 2000 Zinfandel was made in a late harvest style and remains slightly sweet. Concentrated black cherry and raspberry fruit aromas are accented by hints of cedar and cigar box. This is a rich, full-bodied Zinfandel that will accompany a wide array of foods; great with cheese, fresh fruit, or chocolate desserts. This Zin is also wonderful with anything barbecued - the smoky, tangy flavor of barbecued meats is a spectacular accompaniment to the 2000 Zinfandel.

#### **Wine Data:**

Alcohol: . . . . . 14.9%  
Total Acidity: . . . . . 0.664 grams/100 mL  
pH: . . . . . 3.42  
Residual Sugar: . . . . . Dry  
Bottling Date: . . . . . January 283, 2003  
Production: . . . . . 250 Cases  
Blend: . . . . . 100% Zinfandel