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Call the Winery at 1 (707) 963-9177
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WINE TASTING NOTES**Description**

Keenan's last remaining **Cabernet Sauvignon** vines were torn out and replanted in spring of 1998, and as a result Keenan would not harvest significant amounts of Estate Cabernet again until September of 2001. We were sad to lose our estate Cabernet, but this gave us the opportunity to work with fruit harvested from first-rate vineyards throughout the Napa Valley appellation. Cabernet vineyards were carefully selected in order to ensure fully ripened fruit and a well-balanced blend.

The growing season provided **Keenan Winery** with yet another stellar vintage. The Cabernet grapes were harvested at the peak of maturity, and ripe fruit flavors and aromas dominate this wine. After harvest the fruit was crushed, then fermented for seven to ten days. The wine was barrel aged in fifty-percent new French and American oak for twenty months.

The blend was assembled just before bottling. The portion of Cabernet harvested from the Pope Valley region of Napa has added plenty of forward fruit. A vineyard in the Oak Knoll District supplies complex earthy characters, and Cabernet from St. Helena and Oakville contributes great structure. Although the vines were young, Keenan managed to harvest a small amount of Estate Cabernet Sauvignon in October of 2000. This **Spring Mountain District** fruit makes up only thirteen percent of the blend, but it has imparted significant concentration and wonderful intensity. Ten percent Merlot and six percent Cabernet Franc provide luscious ripe black cherry and raspberry fruit nuances.

2004 California State Fair Wine Competition
98 Points-July, 2004 Double Gold, Best of Class, Napa Appellations

Wine Enthusiast
91 Points June, 2004

"This pure, focused wine has class to spare. Fills the mouth with a velvety smoothness that's perfectly balanced. At the same time, it possesses oodles of rich, ripe blackcurrant flavor. Simply yummy"

WINE DATA

Alcohol:	13.5%
Total Acidity:	0.560 grams/100mL
pH:	3.600
Residual Sugar:	Dry
Bottling Date:	12th of November 2004
Blend:	84% Cabernet Sauvignon 10% Merlot, 6% Cabernet Franc
Production:	3200

AWARDS

2004 California State Fair Wine Competition & Spirits
98 Points

Wine Enthusiast
91 Points