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\$40.00 per 750ml bottles.

Call the Winery at 1 (707) 963-9177  
or Fax 1 (707) 963-8209**WINE TASTING NOTES****Description**

The intense flavor and bouquet of Keenan's **2002 Cabernet Sauvignon** exemplify the characteristics of mountain grown grapes. Approximately one-half of the 2002 Cabernet Sauvignon is composed of grapes grown on Keenan's Spring Mountain District Estate; the remainder of the fruit was harvested from select vineyards within the Napa Valley. Keenan carefully chose these vineyards' grapes to add complexity, and to soften the powerful Keenan Estate fruit.

The grapes were harvested beginning in late September, with the final lot being picked on October 12th. After harvest the fruit was de-stemmed, then fermented for seven to twelve days. The wine was barrel aged in thirty three 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 while a vineyard in the Oak Knoll District supplies complex, earthy characters. Keenan's estate Cabernet Sauvignon makes up almost 50 percent of this wine. Keenan's Estate grown Cabernet imparts amazing concentration and remarkable structure.

**Excerpt from Robert M. Parker, Jr.'s,**  
**The Wine Advocate,**  
Issue 157, February 28, 2005  
**92+ Points**

"Another knock-out wine is the 2002 Cabernet Sauvignon, which tastes like pure creme de cassis. Beautiful purity of fruit, a deep ruby/purple color, a restrained use of oak, and a stunning finish with moderately high tannin make for an impressive Cabernet Sauvignon that should hit its prime in 2-3 years and last for 12-15."

**Wine & Spirits Magazine,**  
December, 2005  
**91 Points**

"The full richness and dark cherry flavor finishes with spiciness; its overall feel has a clean, balanced ripeness. The dark fruit develops umami flavors of porcini with air, placing it with roast quail or duck with wild mushrooms"

**WINE DATA**

<b>Alcohol:</b>	14.3%
<b>Total Acidity:</b>	0.560 grams/100mL
<b>pH:</b>	3.680
<b>Residual Sugar:</b>	Dry
<b>Bottling Date:</b>	16th of August 2004
<b>Blend:</b>	100% Cabernet Sauvignon
<b>Production:</b>	3750

**AWARDS**

**Wine Advocate**  
**92+ Points**

**Wine & Spirits Magazine**  
**91 Points**

