

Keenan



Napa Valley
Spring Mountain District

2000 Napa Valley Zinfandel

TASTING NOTES

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 28, 2003
Production:	250 Cases
Blend:	100% Zinfandel