



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