



## Robert Keenan Winery

### 2001 Napa Valley Cabernet Sauvignon 25th Anniversary

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 2002. 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 2001 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 Rutherford and Stags Leap District contribute great structure. Although the vines were young, Keenan managed to harvest a small amount of Estate Cabernet Sauvignon in September of 2001. This Spring Mountain District fruit makes up only thirteen percent of the blend, but it has imparted significant concentration and wonderful intensity

#### Reviews:

Robert M. Parker Jr.

#### Wine Advocate

Issue #157 02.28.2005 / **92+ Points**

**"The 2001 Cabernet Sauvignon 25th Anniversary has a dense purple color and a sweet nose of creme de cassis intermixed with licorice, graphite, and subtle, smoky oak. Dense, medium to full-bodied, with sweet tannins, and a long, heady finish, this is an impressive as well as realistically priced Napa Cabernet. Drink it over the next 10-15 years."**

#### Wine Data:

Alcohol: . . . . . 14.3%  
Total Acidity: . . . . . 0.57 grams/100 mL  
pH: . . . . . 3.64  
Residual Sugar: . . . . . Dry  
Bottling Date: . . . . . August 18, 2003  
Production: . . . . . 3,200 Cases  
Blend: . . . . . 100% Cabernet Sauvignon,