



Robert Keenan

2001 Napa Valley Zinfandel

The majority of the Zinfandel fruit for Keenan's 2001 vintage was harvested from the hot, eastern region of the Napa Valley. In addition thirteen percent of the production was made up of Zinfandel grown on the Keenan estate. The 2001 vintage marks the first significant harvest of Keenan estate Zinfandel.

Once harvested the Zinfandel lots were inoculated with Montrachet yeast and fermented for seven to ten days. Fifty-percent new French and American oak barrels were used during the aging process, and the wine was bottled early (after only 13 months in the barrels) in order to retain the intense ripe fruit characters.

The finished wine shows concentrated black cherry and raspberry fruit in the nose, and hints of black pepper and vanilla add complexity. This is a rich, full-bodied Zinfandel that will accompany a wide array of foods, but we suggest anything barbecued - smoky barbecued flavor is a great match for this wine.

Wine Data:

Alcohol: 14.5%
Total Acidity: 0.64 grams/100 mL
pH: 3.57
Residual Sugar: Dry
Bottling Date: January 28, 2003
Production: 260 Cases
Blend: 100% Zinfandel