



Robert Keenan

2003 Napa Valley Zinfandel

Keenan's 2003 Zinfandel is made up of grapes grown in three different regions within the Napa Valley. The largest lot of Zinfandel that Keenan harvested in '03 was grown in Capell Valley, a remote area in the eastern Napa appellation known for producing wonderfully concentrated and heavily extracted Zinfandel's. A vineyard in Calistoga supplied another portion of grapes while the remainder of the Zinfandel was grown on Keenan's hillside estate in the Spring Mountain District.

Once harvested, the grapes were de-stemmed then fermented in small lots. Primary fermentation lasted seven to ten days. The wine was aged in French and American oak barrels for nineteen months.

The finished wine shows intense 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 the Keenan Zin.

Wine Data:

Alcohol:	14.5%
Total Acidity:	0.60 grams/100 mL
pH:	3.62
Residual Sugar:	Dry
Bottling Date:	May 3, 2005
Production:	240Cases
Blend:	100% Zinfandel
Vinyard Sources:	17% Estate Spring Mtn. District Zinfandel 26% Calistoga 57% Capell Valley