



*Robert Keenan*

**2004 Napa Valley Zinfandel**

Keenan's 2004 Zinfandel is a blend of ninety-five percent Zinfandel and five percent Merlot. The majority of the Zinfandel grapes were grown in Capell Valley, a remote area in the eastern Napa appellation known for producing wonderfully concentrated and heavily extracted Zinfandel's. The remainder of the Zinfandel was grown on Keenan's hillside estate in the Spring Mountain District. In order to supply some additional structure and ripe fruit character, five percent Merlot from Keenan's estate "Upper Merlot" block was added to the blend.

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

The finished wine shows ripe plum and blackberry fruit in the nose, with hints of black pepper and vanilla. This is a medium 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: . . . . .	14.3%
Total Acidity: . . . . .	0.60 grams/100 mL
pH: . . . . .	3.56
Residual Sugar: . . . . .	Dry
Bottling Date: . . . . .	May 4, 2006
Production: . . . . .	200 Cases
Blend: . . . . .	95% Zinfandel. 5% Merlot
Vinyard Sources: . . . . .	39% Estate Spring Mtn. District Zinfandel 5% Estate Spring Mtn. District Zinfandel 56% Capell Valley