



*Robert Keenan*

**2006 Napa Valley Zinfandel**

Keenan's 2006 Zinfandel is made from grapes grown in three different regions within the Napa Valley. One lot of the Zinfandel that Keenan harvested in '06 was grown in Capell Valley, a remote area in eastern Napa 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 in fifty-percent new 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: ..... 14.3%  
Total Acidity: ..... 0.61 grams/100 mL  
pH: ..... 3.72  
Residual Sugar: ..... Dry  
Bottling Date: ..... May 17, 2007  
Production: ..... 360 Cases  
Blend: ..... 100% Zinfandel