

Keep Wines

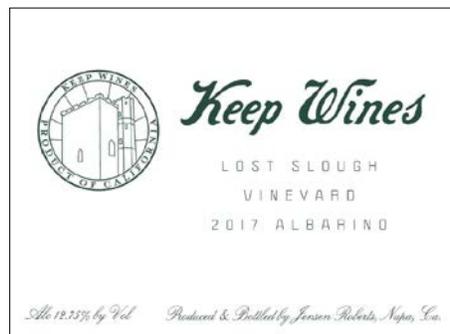
Keep is a partnership between Johanna Jensen and Jack Roberts. The wife and husband team of two passionate winemakers who focus on producing under a thousand cases total of two blends and four varietals, all sourced from organically farmed vineyards that would be classified by Northern California growers as the hidden gems of the region including the Mayacamas range, the corners of Napa Valley and the Sacramento River Delta.



Jack Roberts' early life in the UK and France instilled a love of wine and that brought him to California to the US for an internship. Upon arrival, he met his future wife, Johanna Jensen who went on to work with Abe Schoener of the Scholium Project and Chris Brocway of Broc Cellars. Eventually Roberts became Steve Matthiasson's assistant winemaker. The husband and wife team's first collaboration was inspired by an available ton of Albariño in 2009 and then the couple were given an opportunity by Brocway to farm a small block of Syrah at the southern tip of the Mayacamas range in 2011. The project continued to grow, and in 2016 they were named San Francisco Chronicles Winemakers to Watch, and have been fortunate to be graced with articles from Bon Appetit, Boston Globe, Bloomberg, Vigneron Magazine & Decanter Magazine to name a few. Since then, Jensen and Roberts have consistently made wine together in a collaborative fashion, sharing a common style of picking for lower alcohol levels, minimal manipulation and great ageability.

Roberts currently farms a few of the source vineyards that are certified organic. The remainder of the fruit comes from other organic vineyards, most of those are certified and the remainder practicing. The winemaking is minimal intervention with spontaneous fermentations without inoculation and the only additions are small quantities of sulfur to ensure stability. Generally, the wines are not fined or filtered.

Albariño



Varietal/Blend: Albariño
Farming Practices: organic practices
Vineyard: Lost Slough Vineyard
Soil: sandy sea-bed with shell fragments
Vine Training: Guyot
Harvest Technique: by hand
Yeast: ambient
Fermentation: spontaneous fermentation in stainless steel on lees
Maturation: 18 months in neutral oak after primary fermentation / 18 months in bottle before release
Sulfur: minimal effective sulfur
Vegan: yes
Alcohol: 12.75%
Acidity: 3.30 pH
Fined: no
Filtered: no
Country: United States
Region: Napa Valley
Subregion: Sacramento River Delta
Production #s: 125cs

“JJ discovered this vineyard while working with scholium project. They get their Naucratis (Verdelho) and Riquewihir (Gewürztraminer) from lost slough. The vineyard is located in the Sacramento river delta and was once below sea level, you can witness this in the sandy soil littered with shells fragments. This gives the wine a great saline quality which compliments the Albariño. We have been making wine from this vineyard since 2009. A perfect blend of subtle richness combined with citrus flower and honey notes.”

– Winemaker's Notes