

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.

Syrah



Varietal/Blend: Syrah

Farming Practices: certified organic / single spray in early summer, drip irrigation once or twice per vintage

Vineyard: Kahn Vineyard

Soil: volcanic soil on slope / clay soils on valley floor

Vine Training: Guyot

Year Vines Planted: 2001

Harvest Technique: by hand

Yeast: ambient

Fermentation: 100% whole cluster fermentation in stainless steel / gentle pumpovers / pressed to barrel

Maturation: 18 months in neutral barrel / 18 months in bottle

Sulfur: minimal effective sulfur

Vegan: yes

Alcohol: 13.25%

Fined: no

Filtered: no

Country: United States

Region: Napa Valley

Subregion: Yountville

Production #s: 220cs

"This vineyard came to our attention through George Vare. Bob Kahn, the owner and a friend of George's, was looking for some help farming. We fell in love with this site, it's cooler climate and high altitude were just what we were looking for to get great acid and low alcohol. Lovall valley is a small valley in deep Carneros, you can only get to it through Sonoma but it's technically Napa AVA. It was previously a turkey farm before the vineyard was planted 18 years ago. We farm this 2 acre Syrah vineyard ourselves. It is certified organic, only spray once a year in early summer and irrigate only once or twice depending on the year."

- Winemaker's Notes

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