

Renwood Port

This 2004 Port was made from the traditional Portuguese varieties Alvarahao, Bastardo, Souzao, Tinta Cao, Tinta Roriz (Tempranillo) and Touriga. Renwood's founder, Robert Smerling, has a deep passion for wine and cigars that made us take a traditional approach to Port. The six classic Portuguese varieties used by Renwood Winery flourish in the Sierra Foothills. The quality of our port matches those which inspired Mr. Smerling during his visit to Portugal.

Vintage

The growing season of 2004 offered very warm springtime conditions. The warm temperatures advanced bud break by approximately three weeks, which gave the vines quite a head start for the season. The warm spring conditions led directly into summer time heat as temperatures were above normal in June and July. Essentially the vines went from winter to summer to fall in record time and harvest began in mid August and was over by the end of September. The heat combined with a smallish crop load gave excellent sugars but not much hang time. Ripe and heady, the grapes were so super concentrated and powerful that they practically jumped from the bin into the tanks.

Winemaking

All of the grapes we use were native to Portugal except the Tinta Roriz, which is originally from Spain where it is known as Tempranillo. Renwood's Vintage Port is made in the traditional way: a short time in small neutral cooperage and then bottled. After fermentation and fortification, we chose to age the final blend in neutral American oak barrels for three years to impart softness to the highly concentrated fruit character of this wine. Selected lots from our best barrels make up the final blend. It exhibits cinnamon and dry floral aromas with hints of cocoa. On the palate, this wine displays dark fruit characteristics with the nuances of orange rind and gingerbread. We also produce an array of handcrafted Renwood cigars that naturally compliment our port.



RENWOOD WINERY

AMADOR COUNTY

12225 STEINER ROAD

PLYMOUTH, CALIFORNIA 95669

(209) 245-6979

Technical Data:

2004 Vintage Port



Aged: Three years in American Oak

Bottled: October 2007

Production: 1,000 cases 750 mL

Alcohol: 19.0%

pH: 3.68

TA: 0.49 g/100 ml

RS: 5.4%

Appellation: Sierra Foothills

Suggested Retail Price: \$34.95



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