



RENWOOD WINERY
"dedicated to the art"

2005 Vintage Port

Winemaker's Notes The 2005 Port was made from the traditional Portuguese varietals: Alvarahao, Bastardo, Souzao, Tinta Cao, Tinta Roriz (Tempranillo) and Touriga. The six classic Portuguese varieties used by Renwood Winery flourish in the Sierra Foothills. The quality of our port matches those from the Port region of Portugal.

Vintage The growing season of 2005 started out with a normal spring, but the record winter and spring rainfall gave plenty of early growth. A hot, early summer continued the growth and berry development, and a large crop was the result. The weather remained dry throughout the harvest, resulting in perfect fruit condition.

Fermentation and Aging All of the grapes we use are 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, 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, it displays dark fruit with nuances of orange rind and gingerbread.



Technical Data:

Aged: 3 years in American oak

Bottled: November 2008

Production: 1,000 cases of 750mL

Alcohol: 19.0%

pH: 3.68

TA: 0.49g/100mL

RS: 5.4%

Appellation: Sierra Foothills