

## *Renwood Sierra Foothills Barbera*

### WINEMAKER'S NOTES

The 2005 Sierra Foothills Barbera displays aromas of rhubarb, cherry, and strawberry. On the palate the wine is lighter, with a smooth core of fruit flavors. Crisp acidity is Barbera's signature trait which makes this wine so mouthwatering. A finish that lingers, with raspberry flavors with a hint of cinnamon, balances the wine.

### 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. The Barbera crop was especially abundant with the resulting wines being lighter and more delicate. All of the fruit was sourced from Amador and El Dorado Counties.

### FERMENTATION AND AGING

Each lot was fermented separately in stainless steel tanks. The lots were then aged in both stainless steel tanks and in a blend of older American and French oak barrels for 10 months. This allows the pure fruit to shine through and have a hint of smokiness from the lots aged in oak to compliment the fruit flavors.



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### *Technical Data:*

### *2005 Sierra Foothills Barbera*



*Appellation:* Sierra Foothills

*Varietal:* 96% Barbera, 4%  
Zinfandel, Amador and El Dorado  
Counties

*Final pH:* 3.49

*Total Acid:* 0.66%

*Aged:* Used American and French  
oak, stainless steel

*Alcohol:* 13.5%

*Bottled:* March 2007

*Suggested Retail Price:* \$10.00



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