



RENWOOD WINERY
"dedicated to the art"

2006 Amador County Syrah

Winemaker's Notes The 2006 Amador County Syrah is dark purple red in color, brimming with aromas of plums and huckleberry overlaid with toasted hazelnut. Flavors are big, rich and hedonistic, with finish of vanilla and coffee.

Vintage The growing season of 2006 was as average a California year could be. Normal levels of rainfall, not too hot or too cold. The fruit was harvested in perfect condition. Tannins moderate with good aging potential, but at it's best in the next five years.

Vineyards This wine is a blend of two Amador County vineyards, both from Shenandoah Valley. One vineyards uses the Lyre trellis system, producing many small bunches with concentrated berries. The other uses a state of the art vineyard, planted on rootstock with a Vertical Shoot Positioned (VSP) trellis. This is the fourth harvest and this vineyard is delivering some of the best fruit in Amador County.

Fermentation and Aging The fruit was harvested in September of 2006, and after a moderately warm fermentation, the must was pressed and racked to French and American oak barrels. We find that Syrah needs more time in barrel than does Zinfandel. The wine is aged for 22 months, really bringing out the Syrah character. Bottled in November of 2008.



Technical Data:

Aged: 22 months in 15% new French, 10% new American and 75% 3-year-old French & American oak

Bottled: November 2008

Production: 900 six-pack cases

Alcohol: 15.5%

pH: 3.65

TA: 0.51g/100mL

RS: .02

Appellation: Amador County