

Renwood Sierra Foothills Barbera

WINEMAKER'S NOTES

The 2006 "Red Label" Barbera displays aromas of black currant and cola. On the palate the wine has more tannin than we normally see in Barbera, with a smooth core of dark fruit flavors. Crisp acidity is Barbera's signature trait which makes this wine so mouthwatering. A finish that lingers, with flavors of plum and cassis, balances the wine.

VINTAGE

The growing season of 2006 was about as average as a California year could possibly be. Normal levels of rainfall, not too hot or too cold, the usual hot summer and blessedly no rain at harvest. The fruit was harvested in perfect condition. The Barbera crop was fairly small with the resulting wines having dark colors and concentrated flavors. All of the fruit was sourced from Amador County. The concentrated flavors of the Barbera wines from this vintage required some blending with other varieties. This wine is a true "Mediterranean Red Wine"

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 13 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.



RENWOOD WINERY
AMADOR COUNTY
12225 STEINER ROAD
PLYMOUTH, CALIFORNIA 95669
(209) 245-6979

Technical Data:

2006 Sierra Foothills Barbera



Appellation: Sierra Foothills,
4,000 cases produced

Varietal: 77% Barbera, 11%
Mourvedrè, 6% Nebbiolo, 4%
Zinfandel, 2% Alicante

Final pH: 3.42

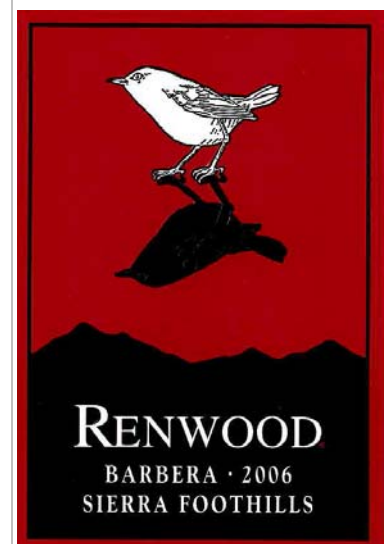
Total Acid: 0.62%

Aged: Used American and French
oak, stainless steel

Alcohol: 13.5%

Bottled: June 2008

Suggested Retail Price: \$10.00



RENWOOD EXECUTIVE OFFICE

10461 Old Placerville Road, Suite 150, Sacramento, CA 95826 • Phone (916) 381-9463 • Facsimile (916) 381-9458
www.renwood.com