



RENWOOD WINERY
"dedicated to the art"

2007 Lodi Viognier

Winemaker's Notes The 2007 Viognier displays kiwi fruit, guava and pumello. The wine is crisp, with a medium texture and flavors of Granny Smith apples, yellow grapefruit and pineapple. A crisp finish makes this wine very food friendly, and the lingering tartness helps balance the wine. With an attractive pale green color, this is great with food, or on its own. Packaged in a traditional Rhone bottle.

Vintage The growing season of 2007 had half the normal rainfall, pitiful snow pack and large swings in temperature around harvest. Ripening was uneven and heat spikes delayed harvesting as vines shut down in the heat instead of ripening. Longer hang time was needed to help even out the grape sugars.

Fermentation and Aging The fruit was whole cluster pressed to remove the juice from the skins immediately. Once pressed, the must was pumped into stainless steel tanks to cold settle for 48 hours. The clean juice was racked off the sediment, transferred to another tank and inoculated to begin a cool fermentation. A small percentage of Semillon was added to round out the wine and give body in the mid-palate. After fermentation, all lots were blended and the wine remained in steel tank until bottling.



Technical Data:

Aged: Stainless steel
Bottled: July 2008
Varietal: 94% Viognier
6% Semillon
Alcohol: 12.5%
pH: 3.49
TA: 0.76g/100mL
RS: .60
Appellation: Lodi

