



RENWOOD WINERY  
"dedicated to the art"

## *2007 Lodi Zinfandel*

**Winemaker's Notes** The 2007 Lodi Zinfandel continues our commitment to showcase the Red wines made from the Lodi appellation. The grapes were sourced from Zinfandel vineyards that are beginning to attain the status of "middle-age": at least 30 years old. Aged in used oak barrels, it is a tangy cornucopia of cherry, blackberry and pomegranate aromas. The flavors are fresh and light with plenty of juicy fruit and a long, crisp finish. We blended in some Syrah for color and balance, plus a touch of Viognier to give a floral note. This use of a small amount of white wine is also done in Chianti, and this wine is the perfect embodiment of the Italian lifestyle.

**Vintage** The growing season of 2007 had half the normal rainfall, pitiful snow pack and large swings in temperature around harvest. The weather remained dry throughout the harvest, resulting in perfect fruit condition.

**Fermentation and Aging** We chose to accentuate the great fruit aromas and flavors of this wine, only 15% was aged in older oak barrels. The use of older barrels does not impart oak aromas, but does give the wine more complexity and body. Most of the blend was aged in stainless steel tanks with an occasional racking to let the fine lees drop out. This wine is made for early enjoyment and can be paired with many different types of food.



### Technical Data:

**Bottled:** August 2008  
**Varietal:** 85% Zinfandel,  
11% Syrah, 4% Viognier  
**Alcohol:** 13.6%  
**pH:** 3.57  
**TA:** 0.69g/100mL  
**RS:** .00  
**Appellation:** Lodi

