



RENWOOD WINERY
"dedicated to the art"

2008 Fiddletown Zinfandel

Winemaker's Notes Aromas and flavors that best express the appellation: pine and cedar, massive tannins and flavors of dark fruit, toasted oak, and characteristic Amador County spicy aromas.

Vintage The growing season of 2008 started off with a week of very cold temperatures prior to bud break. As in the previous vintage, we had half the normal rainfall, so we are officially in drought conditions. The year finished well and rain held off until December.

Vineyards The Fiddletown appellation is the oldest AVA (American Viticultural Appellation) in Amador County, California. The vineyards have higher elevation (up to 1,800 feet) and enjoy the perfect combination of hot days and cooler nights—more so than most Amador County vineyards. These growing conditions allow for maximum ripeness and balance in the fruit.

Fermentation and Aging The grapes come from three distinct blocks and each is picked, delivered and fermented separately. Two are trellised and one is head trained. Careful attention to the fermentation and the decision of when to press the grapes is the secret to making the best wine from Fiddletown. A small amount of Petite Sirah is blended in, giving dark color and firm tannins.



Technical Data:

Aged: 20 months in 16% new American and 84% 2 & 3-year-old American and French oak

Bottled: June 2010

Production: 3,000 cases

Alcohol: 16.0%

pH: 3.65

TA: 0.60g/100mL

RS: .30

Appellation: Fiddletown