



RENWOOD WINERY
"dedicated to the art"

2008 "Old Vine" Zinfandel

Winemaker's Notes Dark color, classic Amador aromas of holiday spices, cedar and cocoa. Rich flavors of dried currants, pomegranate and chocolate. New American oak barrels add in a hint of caramel to complete the tasting experience.

Vintage The growing season of 2008 began with a week of very cold temperatures prior to bud break. As in the previous year, half of normal rainfall led to official drought conditions. The year finished well, and the rain held off until December.

Vineyards Our "Old Vine" Zinfandel is a classic Zinfandel available in fine restaurants and retailers throughout America. A distinctive Zinfandel from over a dozen of Amador County's oldest and most venerable vineyards, with an average age of at least 45 years. "Head pruned", low-yielding sites provide us with a selection of even ripened, concentrated Zinfandel fruit that yield great complexity and depth.

Fermentation and Aging Small lot fermentation allowed us to concentrate the flavors and characters from each individual block. This technique preserves the uniqueness that each separate lot provides us. Later, we blend these lots together for greater complexity in the wine. Oak aging is the key ingredient to turn a young wine into this magnificent elixir, which we call "Old Vine" Zinfandel.



Technical Data:

Aged: 15 months in 17% new American oak, 83% 2 & 3-year-old American and French oak

Bottled: September 2010

Production: 5,300 cases

Alcohol: 15.5%

pH: 3.70

TA: 0.60g/100mL

RS: .04

Appellation: Amador County