



RENWOOD WINERY  
*"dedicated to the art"*

### *2008 Sierra Foothills Syrah*

**Winemaker's Notes** The 2008 Syrah has classic aromas of berry jam and truffle. The wine has medium tannins, a refreshing acidity and a long finish. The fruit flavors dominate, and the oak character is subdued. This is a nice example of Syrah grown in the Sierra Foothills.

**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 were officially in drought conditions. The year finished well, and the rain held off until December.

**Fermentation and Aging** Grapes were sourced from three different Syrah vineyards. Each vineyard adds its own nuances. The Jackson Valley vineyard is more "valley-like", while the Veauta Ranch borders the Fiddletown appellation and is more "foothill". The third, the Lamb Vineyard, is at the edge of viticulture in the El Dorado appellation. Each lot was fermented separately in stainless steel tanks, providing maximum extraction of fruit and color. The lots were then aged for 14 months in a blend of new and old American and French oak. We felt the addition of the other varieties gives the wine a nice complexity more reminiscent of those produced in the Rhone Valley of France.



#### ***Technical Data:***

***Aged:*** American & French oak

***Bottled:*** September 2010

***Varietal:*** 76% Syrah, 10% Mourvedre,  
6% Zinfandel, 4% Primitivo,  
3% Nebbiolo, 1% Alicante

***Alcohol:*** 13.5%

***pH:*** 3.73

***TA:*** 0.60g/100mL

***RS:*** .04

***Appellation:*** Sierra Foothills

