



RENWOOD WINERY
"dedicated to the art"

2009 Amador Ice

Winemaker's Notes Aromas of watermelon and cinnamon. Flavors are rich, complex, balanced and lush. The pressing of the frozen grapes also preserves good acidity, to balance the overt sweetness, which allows the finish to linger. A touch of Barbera for color and a hint of Viognier were added to round out the exotic aromas. One of the most unique dessert wines in the world. Enjoy as an aperitif, or at the conclusion of a memorable meal with your favorite dessert.

Vintage The growing season of 2009 was wetter than the two previous vintages. We saw fairly late bud break, and there was some challenge in getting the coolest areas ripe. The late ripening did favor great color in red grapes and good acidity in white varieties.

Fermentation and Aging We harvest the fruit once the sugar levels are over 27 degrees Brix. Just after harvest, the fruit is cryogenically suspended (frozen). The fruit is then pressed while frozen in our bladder press, resulting in very concentrated (usually over 40 degrees Brix) Zinfandel "syrup" that is racked to tank and inoculated using a select yeast strain. The wine will finish fermentation with a residual sugar in the mid 20% range.



Technical Data:

Varietal: 95% Zinfandel
2% Barbera
2% Viognier
Bottled: April 2009
Alcohol: 10.0%
pH: 3.56
TA: 0.86g/100mL
RS: .24.30
Appellation: Amador County