

Renwood Amador County Syrah

WINEMAKER'S NOTES

The 2004 Amador County Syrah is a purplish black in color. The aroma of this wine is redolent with the smell of vanilla, cooked berry, plum jam, and elderberry. Blackberry and other dark fruits dominate the flavors and the wine finishes with a rich tang of vanilla and black currant. The full bodied tannin structure is part of the attraction of this wine. It will age for many years and will always be dense and chewy.

VINTAGE

The growing season of 2004 offered very warm springtime conditions. The warm temperatures advanced bud break by approximately three weeks, which gave the vines quite a head start for the season. The warm spring conditions led directly into summer time heat as temperatures were above normal in June and July. Essentially the vines went from winter to summer to fall in record time and harvest began in mid August and was over by the end of September. The heat combined with a smallish crop load gave excellent sugars but not much hang time. Ripe and heady, the grapes were super concentrated and powerful and practically jumped from the bin into the tanks.

VINEYARDS

This wine is a meeting of two generations of vineyards. Our Estate Grandpère ranch has a small amount of Syrah planted in the early 1990's but not on the correct rootstock. It made a wonderful wine and unfortunately this is the last vintage produced. The other vineyard is the new Veauta Ranch, a State of the Art vineyard and planted on rootstock and a VSP trellis. This is its second of many harvests to come.

FERMENTATION AND AGING

The fruit was harvested in September of 2004 and after a moderately, warm fermentation the must was pressed and racked to French and American oak barrels. We have found that Syrah needs more time in the barrel than does Zinfandel. This wine was aged for 28 months and that seems to really bring out the Syrah character. The wine came out of barrels and was then bottled in April 2007.



RENWOOD WINERY

AMADOR COUNTY

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Technical Data:

2004 Syrah Amador County



Aged: 28 months in 12% New French, 20% New American and 68% 3-year-old French & American oak

Bottled: April 2007

Production: 500 six-pack cases

Alcohol: 14.5%

pH: 3.64

TA: 0.58 g/100 ml

Appellation: Amador County

Suggested Retail Price: \$24.95



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