

Renwood Grandmère® Zinfandel

WINEMAKER'S NOTES

The 2004 Grandmère® Zinfandel is a deep plum red with purplish tones on the edge. The aroma of this wine is redolent with the smell of vanilla, cooked berry, plum jam, and pomegranates. Blackberry and holiday spices explode in a full throttle exhibition of flavor mid-palate. This cornucopia of fruit and spice flavors help balance the high alcohol and the wine finishes with a rich tang of vanilla and dark red fruits. The full bodied tannin structure is sturdy enough to support a John Deere® vineyard tractor and will help this wine age for many years to come. Be sure to use a sturdy glass to keep from cracking the Ridels®.

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

Our Grandmère® Zinfandel represents a blend of the finest Zinfandel vineyards that reside throughout the hillsides of Amador County's gold country: Sea of Grapes, Crain-Sleeper Ranch and Biaggi. These vineyards provide us with fruit from ancient vines. We choose the name Grandmère® (or "Grandmother") because fruit from these vineyards usually results in a wine that is consistently warm and friendly, gracefully mature and immediately inviting. This Grandmother, however, is ready to party all night, get on her Harley® and ride until the sun comes up.

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. Barrel selection began in January of 2006 and our best barrel lots from each of the vineyards were chosen for this blend. After blending the wine was again aged for six months in barrel and then bottled in August.



RENWOOD WINERY

AMADOR COUNTY

12225 STEINER ROAD

PLYMOUTH, CALIFORNIA 95669

(209) 245-6979

Technical Data:

2004 Grandmère® Zinfandel



Aged: 18 months in 12% New French, 20% New American and 68% 3-year-old French & American oak

Bottled: August 2006

Production: 3,000 six-pack cases

Alcohol: 16.0%

pH: 3.55

TA: 0.61 g/100 ml

Appellation: Amador County

Suggested Retail Price: \$29.95



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