

## *Renwood Grandpère® Zinfandel*

### **WINEMAKER'S NOTES**

The small crop of 2004 produced a Grandpère® Zinfandel so concentrated it is almost a syrup. It is a dark ruby color and its complex bouquet is full of rich, generous aromas of raspberry, vanilla and white pepper, with blasts of sweet cocoa and nutmeg. It provides an incredible depth of flavors including intense berry fruit, black cherry and dark bitter chocolate. It has rich, chalky tannins and a smooth but intense finish. This wine should age well for 10 years if carefully cellared.

### **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.

### **VINEYARDS**

Grandpère® Zinfandel comes from the Grandpère® vineyard situated behind Renwood Winery in Plymouth, California. This 20 acres vineyard is home to the oldest clone of Zinfandel in America. Believed to be 130 years old, this unique clone produces one of the biggest, spiciest Zinfandels. This vineyard is planted on its own rootstock and is classically head pruned. Tight berry clusters, deep concentrated flavors, this vineyard produces award winning Zinfandels.

### **FERMENTATION AND AGING**

All lots from this vineyard were fermented separately. After fermentation and an extended maceration period, the fruit was gently pressed and aged for 18 months in combination of new, one-year-old and two-year-old French and European oak barrels.



## **RENWOOD WINERY**

**AMADOR COUNTY**  
12225 STEINER ROAD  
PLYMOUTH, CALIFORNIA 95669  
(209) 245-6979

### *Technical Data:*

## *2004 Grandpère® Zinfandel*



*Aged:* 16 months in 25% New French, 10% New European Oak and 65% 1 & 2-year-old French Oak

*Bottled:* August 2006

*Production:* 3,000 six-pack cases

*Alcohol:* 15.5%

*pH:* 3.65

*TA:* 0.65 g/100 ml

*Appellation:* Amador County

*Suggested Retail Price:* \$35.00



### **RENWOOD EXECUTIVE OFFICE**

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