

## *Renwood Sierra Foothills Zinfandel*

### WINEMAKER'S NOTES

The 2005 Sierra Foothills Zinfandel displays aromas of cherry, plums and nutmeg. The flavors mirror the aromas and give the wine a fresh fruit flavor with a spicy aftertaste. This lighter style of Sierra Foothills Zinfandel is smooth and luscious.

### VINTAGE

The growing season of 2005 started out with a normal spring but the record winter and spring rainfall gave plenty of early growth. A hot early summer continued the growth and berry development and a large crop was the result. The weather remained dry throughout the harvest, resulting in perfect fruit condition.

### FERMENTATION AND AGING

The lots we select each vintage are usually from younger vines and the lots that are lighter in body and structure. Each vineyard lot was fermented individually at moderate temperatures. Pressed at dryness, some wines remained in tank and some were racked directly into barrels for aging. The barrel lots were aged in combination French and American oak barrels for 10 months. The wines from our rigorous tasting selection were carefully blended together to produce a wine of exceptional value.



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

### *Technical Data:*

### *2005 Sierra Foothills Zinfandel*



*Appellation:* Sierra Foothills

*Final pH:* 3.57

*Total Acid:* 0.57%

*Aged:* American and French oak and stainless steel

*Alcohol:* 13.5%

*Bottled:* April 2007

*Suggested Retail Price:* \$9.95



### RENWOOD EXECUTIVE OFFICE

8795 Folsom Boulevard, Suite 203, Sacramento, CA 95826 • Phone (916) 381-9463 • Facsimile (916) 381-9458  
[www.renwood.com](http://www.renwood.com)