

Renwood Pinot Grigio



RENWOOD WINERY
AMADOR COUNTY
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WINEMAKER'S NOTES

The 2006 Pinot Grigio is pale straw in color. Aromas of citrus blossom predominate. The entry is bright with good acidity and balance. The wine finishes with a combination of fruit and floral flavors which help to round out the lightweight texture on the palate. This is a perfect wine with light pasta and fish entrees. This is the most characteristic and flavorful of any Pinot Grigio we have produced!

VINTAGE

The growing season of 2006 was about as average as a California year could possibly be. Normal levels of rainfall, not too hot or too cold, the usual hot spell in mid summer and blessedly no rain at harvest. Two longtime Lodi area growers provided the fruit used in this wine: Rodney Schatz and Kurt Kautz. We also blended with some Sierra Foothill grapes and added a Spanish variety called Vermentino for added crispness

FERMENTATION AND AGING

The fruit was pressed to remove the juice from the skins immediately. Once pressed, the must was pumped into a stainless steel tank to cold settle for about 48 hours. This allowed any sediments and solids to fall to the bottom of the tank. The clean juice was racked off the sediment, transferred to another tank and inoculated to begin fermentation.

Technical Data:

2006 Pinot Grigio



Appellation: Lodi

Varietal: 87% Pinot Grigio, 7%
Roussane, 5% Vermentino, 1%
Viognier

Final pH: 3.40

Total Acid: 0.60 g/100 ml

Aged: Stainless

Alcohol: 12.5%

Bottled: April 2007

Suggested Retail Price: \$9.95



RENWOOD OFFICES

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