



Renwood "Red Label" Viognier

WINEMAKER'S NOTES

The 2006 Viognier displays aromas of grapefruit, mineral scents and jasmine. On the palate the wine is crisp, with a medium texture and flavors of melon, lemon zest, and apricots. A steely finish makes this wine very food friendly and the lingering tartness helps balance the wine. While primarily from the Lodi Appellation and the Mohr-Fry Ranch, a small amount of Sierra Foothill grapes were included in the final blend. It has an attractive pale green color and is great with food on its own.

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.

FERMENTATION AND AGING

The fruit was whole cluster 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. The clean juice was racked off the sediment, transferred to another tank, and inoculated to begin a cool fermentation. We have found that a small percentage of Semillon helps round out the wine and with this vintage, we also added a bit of Pinot Grigio and Muscat for added character. After fermentation all lots were blended and then the wine remained in stainless steel until bottling.

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Technical Data:

2006 Lodi Viognier



Appellation: Lodi

Varietal: 90% Viognier, 6% Semillon, 3% Pinot Grigio & 1% Muscat

Final pH: 3.56

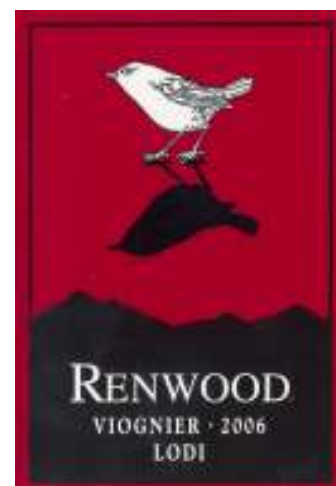
Total Acid: 0.70%

Aged: Stainless Steel

Alcohol: 13.5%

Bottled: June 2007

Suggested Retail Price: \$10.00



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