

Renwood Amador Syrah

WINEMAKER'S NOTES

This 2002 Amador Syrah offers ripe plum, lilac and rose fragrances in the nose. On the palate, dried fruit, cranberry, smoke and pepper rest on a fine yet firm structure, finishing with vanilla and spice. Winemaker Dave Crippen has produced a world-class French style Syrah to be drunk now or put away for the new few years.

VINTAGE

The growing season of 2002 will be remembered for its high quality and short, condensed harvest. Ideal weather patterns during the growing season resulted in small berries and high flavor extraction in the wines. A very cool summer provided slow and consistent flavor development. A warmer than usual September and October accelerated the sugars resulting in a very intense and compacted harvest period. The weather remained dry throughout the harvest, resulting in perfect fruit condition.

FERMENTATION AND AGING

Our Syrah went through a cooler fermentation, with gentle pump-over regimens 3-times daily, to retain the full flavors and bright fruit characters. Following fermentation, the wine was aged in 30% new French oak barrels and 70% 3-year-old American oak barrels for 17 months.



RENWOOD WINERY
AMADOR COUNTY
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(209) 245-6979

Technical Data:

2002 Amador Syrah



Appellation: Amador County

Production: 800 cases

Final pH: 3.85

Total Acid: 0.57 g/100 ml

Aged: 17 months
30% new French oak
70% 3-year-old American oak

Alcohol: 14.5%

Bottled: December 2004

Suggested Retail Price: \$25.00



RENWOOD EXECUTIVE OFFICE

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