

Renwood “Estate Vineyard” Viognier



RENWOOD WINERY

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

Technical Data:

2002 “Estate Vineyard” Viognier



Appellation: Amador County

Production: 900 cases

Varietal: 88% Viognier
12% Marsanne

Final pH: 3.73

Total Acid: 0.48 g/100 ml

Aged: 8 months
100% 1-year-old French oak

Alcohol: 14.5%

Bottled: August 2003

Suggested Retail Price: \$25.00



WINEMAKER'S NOTES

Our 2002 “Estate Vineyard” Viognier begins with white floral notes, pear and honeysuckle on the nose. The mouthfeel is rich with melon, honey, and ripe peach, finishing with subtle toasted oak and vanilla flavors. This is an outstanding expression of this variety.

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.

VINEYARDS

The Estate Vineyard is located on the sloping hills adjacent to the winery. In the heart of the Shenandoah Valley, Robert Smerling Founder of Renwood planted this experimental vineyard in 1996. From this vineyard, Renwood has been able to find the best clones and develop techniques in canopy management to grow superior grapes.

FERMENTATION AND AGING

The Viognier and Marsanne were hand picked and the whole clusters went direct to press together where they were gently pressed, followed by a cool fermentation in 100% 1-year-old French oak. This was followed by full malolactic fermentation and sur-lie aging for 8 months.

RENWOOD EXECUTIVE OFFICE

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