

Renwood Old Vine Zinfandel

WINEMAKER'S NOTES

The 2002 Old Vine Zinfandel is comprised of the best selection of Old Vine vineyard lots in the valley, each adding its own nuance and complexity to the final blend. The 2002 Old Vine Zinfandel is deep ruby in color. The bouquet consists of brown sugar, caramel, sage, eucalyptus, and bursting with dark berry fruit. The flavor is a sumptuous blend of warm blackberries on the forward, with a hint of dried fruit, finishing with sweet fleshy tannins.

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 conditions.

VINEYARDS

Our "Old Vine" Zinfandel is a classic Zinfandel available in fine restaurants and retailers throughout America. It is a distinctive Zinfandel from over a dozen of Amador County's oldest and most venerable vineyards. With an average age of at least 50 years, these "head pruned" low-yielding sites provide us with a wonderful selection of even ripened, concentrated Zinfandel fruit that gives us great complexity and depth.

FERMENTATION AND AGING

Small lot fermentation allowed us to concentrate the flavors and characters from each individual block. This technique preserves the uniqueness that each separate lot provides us. Later, we blend these lots together for greater complexity in the wine than if we had blended them at harvest. Oak aging is the key ingredient to turn this young precocious wine into the magnificent elixir, which is Old Vine Zinfandel. Our use of a small amount of new American oak along with older American and French oak is the seasoning that rounds the wine and mellows the tannins. The lots were all assembled in June of 2004 and the wine bottled in July 2004.



RENWOOD WINERY

AMADOR COUNTY

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

Technical Data:

2002 "Old Vine" Zinfandel



Appellation: Amador County

Production: 30,000

Final pH: 3.44

Total Acid: 0.68 g/100 ml

Aged: 19 months

26% new American oak

74% 2-3 year old American and
French oak

Alcohol: 15.0%

Bottled: July 2004

Suggested Retail Price: \$20.00



RENWOOD EXECUTIVE OFFICE

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