

Renwood Grandpère® Zinfandel

WINEMAKER'S NOTES

The 2003 Renwood Grandpère® Zinfandel is a dark ruby color and is full of rich, generous aromas of raspberry, vanilla and white pepper, with hints of sweet cocoa and nutmeg. It provides an outstanding depth of flavors including intense berry fruit, black cherry and chocolate. It has chalky tannins and a broad but intense finish. This wine should age well for 7-10 years if carefully cellared.

VINTAGE

The growing season of 2003 offered very cool springtime conditions. The cool temperatures delayed bud break by approximately three weeks, which prevented any problems with early season mildew or frost damage. The cool spring conditions led directly into summer time heat as temperatures were above normal in June and July. This allowed the vines to catch up from any delayed growth during the cool spring. Below average temperatures in August and September, followed by a dry and warm October, allowed the fruit to develop excellent color, sugars and fully mature flavors due to the long hang time prior to harvest. The fruit was harvested in late September through mid October.

VINEYARDS

Grandpère® Zinfandel comes from the Grandpère® vineyard situated behind Renwood Winery in Plymouth, California. This 20 acres vineyard is home to the oldest clone of Zinfandel in America. Believed to be 130 years old, this unique clone produces one of the biggest, spiciest Zinfandels. This vineyard is planted on its own rootstock and is classically head pruned. Tight berry clusters, deep concentrated flavors, this vineyard produces award winning Zinfandels.

FERMENTATION AND AGING

All lots from this vineyard were fermented separately. After fermentation and an extended maceration period, the fruit was gently pressed and aged for 18 months in combination of new, one-year-old and two-year-old French and American oak barrels.



RENWOOD WINERY

AMADOR COUNTY
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Technical Data:

2003 Grandpère® Zinfandel



Aged: 16 months in 10% New French, 30% New European Oak and 60% 1 & 2-year-old French & American oak

Bottled: May 2005

Production: 3,000 six-pack cases

Alcohol: 15.0%

pH: 3.63

TA: 0.53 g/100 ml

Appellation: Amador County

Suggested Retail Price: \$35.00



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