

Renwood Jack Rabbit Flat Zinfandel



WINEMAKER'S NOTES

The 2003 Jack Rabbit Flat Zinfandel is a dark ruby color that offers powerful jammy fruit characters of blackberry, cherry and plum with peppercorn and black pepper. On the palate, aromas of berry fruit and flavors of blackberry jam, cherry, white pepper, cocoa, mocha and blueberry that linger through the finish. This wine finishes with vanilla and hints of cedar and oak.

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

The block called "Jack Rabbit Flat" Zinfandel comes from the Fox Creek Vineyard, which is one of the classic ancient vineyards of Amador County that was planted over 80 years ago. This immaculately maintained vineyard gives the head-trained vines the ability to ripen to maximum potential. Thus, the fruit is picked at the highest degree of ripeness, resulting in a wine of great richness and complexity.

FERMENTATION AND AGING

The fruit was fermented in closed top stainless steel tank, followed by 10 day extended maceration on the skins. The wine was aged 18 months in a combination of New Hungarian oak and 2-year-old French oak. This was the first bottling to be package in six bottle cases rather than 12 bottle cases.

RENWOOD WINERY

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Technical Data:

2003 "Jack Rabbit Flat" Zinfandel



Aged: 18 months in 28% New
Hungarian Oak and 82% 2-year-old
French oak

Bottled: May 2005

Production: 2,278 Six Bottle Packs

Alcohol: 15.0%

pH: 3.68

TA: 0.56g/100ml

Appellation: Amador County

Suggested Retail Price: \$30.00



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