

Renwood "Sierra Series" Syrah

WINEMAKER'S NOTES

The 2003 Syrah displays aromas of ripe plum, blackberry and earthiness in the nose. On the palate, dried fruit, cranberry, smoke and pepper rest on a fine yet firm structure, finishing with vanilla and spice.

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 phenolic flavors due to the long hang time prior to harvest. The fruit was harvested in late October.

FERMENTATION AND AGING

Each lot was fermented separately in stainless steel tanks providing maximum extraction of fruit and color, with an extremely rich mouthfeel. The lots were then aged for 10 months in a blend of New and Old American oak and French oak offering a well integrated compliment of toasty oak that will remain subtle.



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Technical Data:

2003 Sierra Series Syrah



Appellation: Sierra Foothills

Varietal: 85% Syrah, 10% Zinfandel, 5% Barbera

Final pH: 3.86

Total Acid: 0.49%

Aged: American and French oak

Alcohol: 13.5%

Bottled: August 2004

Suggested Retail Price: \$12.00



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