

Renwood Amador Barbera

WINEMAKER'S NOTES

The 2004 Barbera is a brick red color and displays aromas of raspberry and chocolate. Moderate acidity with a soft mouthfeel are the hallmarks of the short hot season, Scents of vanilla and caramel flavors from the small oak barrel aging complement the fruit aromas and flavors. Approachable now, this is a very nice wine to drink young.

VINTAGE

The growing season of 2004 offered very warm springtime conditions. The warm temperatures advanced bud break by approximately three weeks, which gave the vines quite a head start for the season. The warm spring conditions led directly into summer time heat as temperatures were above normal in June and July. Essentially the vines went from winter to summer to fall in record time and harvest began in mid August and was over by the end of September. The heat combined with a smallish crop load gave excellent sugars but not much hang time.

VINEYARDS

Barbera is the most widely planted red wine grape in the Piedmont region of Italy. It has emerged as the noble Italian varietal of Amador County. Italian immigrants brought Barbera vines from their native Piedmont to California in the mid-nineteenth century. Our Amador Barbera consists of two vineyard blocks, including our Estate vineyard. It is one of the perfect combinations of matching grape to region and the ability of this wine to win more medals than any other Sierra Foothill wine is fitting.

FERMENTATION AND AGING

Always the last grape we harvest each season Barbera gets our full attention. All of the Barbera is fermented separately in stainless steel at moderately cool temperatures to retain varietal expression of the fruit. The finished wine was aged for 14 months in 19%% new and 81% 2-year old French & American oak.

RENWOOD WINERY

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Technical Data:

2004 Amador Barbera



Aged: 14 months
19% new oak and 81% 2year old
American and French oak

Bottled: April 2006

Production: 1,478 six pack cases

Alcohol: 14.5%

Varietal: 100% Barbera

pH: 3.46

TA: 0.58 g/100 ml

Appellation: Amador County

Suggested Retail Price: \$19.95



RENWOOD EXECUTIVE OFFICE

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