

## *Renwood Sierra Foothills Zinfandel*

### WINEMAKER'S NOTES

The 2004 Sierra Foothills Zinfandel displays aromas of red fruit, berry and cracked pepper. The entry is fresh fruit and vanilla flavors that carry through the mid-palate, finishing with a lingering finish and a smoky/toasty oak ending. This Claret style Zinfandel is smooth and luscious.

### 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.

### FERMENTATION AND AGING

The 2004 Sierra Foothills Zinfandel was hand selected and harvested. Each vineyard lot was fermented individually at moderate temperatures. Pressed at dryness, some wines remained in tank and some were racked directly into barrels for aging. The barrel lots were aged in combination French and American oak barrels for 11 months. Our choice of lighter lots with fresh jammy fruit were carefully blended together to produce a wine of exceptional value.



**RENWOOD WINERY**  
**AMADOR COUNTY**  
12225 STEINER ROAD  
PLYMOUTH, CALIFORNIA 95669  
(209) 245-6979

### *Technical Data:*

### *2004 Sierra Foothills Zinfandel*



*Appellation:* Sierra Foothills

*Final pH:* 3.52

*Total Acid:* 0.58%

*Aged:* American and French oak and stainless steel

*Alcohol:* 13.5%

*Bottled:* April 2006

*Suggested Retail Price:* \$9.95



RENWOOD EXECUTIVE OFFICE

8795 Folsom Boulevard, Suite 203, Sacramento, CA 95826 • Phone (916) 381-9463 • Facsimile (916) 381-9458  
www.renwood.com