

Renwood "Select Series" Barbera

WINEMAKER'S NOTES

The 2004 Select Series Barbera displays aromas of rhubarb, cherry, and cassis. On the palate the wine is intense, with a smooth texture of fruit consisting of cassis and cherry. Crisp acidity is Barbera's signature trait which makes this wine so mouthwatering. A finish that lingers, displaying layers of black currant and raspberry with a hint of vanilla, balances the wine. Expanding our range of Barbera vineyards we also sourced fruit from Nevada County and Lodi, as well as Amador County.

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

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 in both stainless steel tanks and in a blend of New and Old American oak and French oak for six months. This allows the pure fruit to shine through and have a hint of smokiness from the lots aged in oak to compliment the fruit flavors.



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Technical Data:

2004 Select Series Barbera



Appellation: California

Varietal: 87% Barbera, 9% Zinfandel, 4% Syrah

Final pH: 3.30

Total Acid: 0.74%

Aged: American and French oak

Alcohol: 13.5%

Bottled: July 2005

Suggested Retail Price: \$10.00



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