

Renwood "Select Series" Pinot Grigio



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

WINEMAKER'S NOTES

The 2004 Pinot Grigio is straw in color. The wine displays aromas of melon, fig and lemon. The entry is bright with layers of fig, white peach and citrus. The wine finishes with a combination of fruit and floral flavors which help to round out the lightweight texture on the palate. This is a perfect wine with light pasta and fish entrees.

VINTAGE

The growing season of 2004 will be remembered for its high quality and early, condensed harvest. Ideal weather patterns during the growing season resulted in small berries and high flavor extraction in the wines. A moderate summer provided slow and consistent flavor development. A warmer September accelerated the sugars resulting in a very intense and compacted harvest period. The weather remained dry throughout the harvest, resulting in perfect fruit condition.

FERMENTATION AND AGING

The fruit was whole cluster pressed to remove the juice from the skins immediately. Once pressed, the must was pumped into a stainless steel tank to cold settle for about 48 hours. This allowed any sediments and solids to fall to the bottom of the tank. The clean juice was racked off the sediment, transferred to another tank and inoculated to begin fermentation. The wine remained in stainless steel until bottling. Prior to bottling, the wine was cold filtered.

Technical Data:

2004 Pinot Grigio



Appellation: California

Varietal: 100% Pinot Grigio

Final pH: 3.45

Total Acid: 0.59 g/100 ml

Aged: Stainless

Alcohol: 12.0%

Bottled: July 2005

Suggested Retail Price: \$12.00



RENWOOD OFFICES

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