

Renwood Pinot Grigio



RENWOOD WINERY
AMADOR COUNTY
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WINEMAKER'S NOTES

The 2005 Pinot Grigio is pale straw in color. The wine displays aromas of honeysuckle, and tangerine. The entry is bright with good acidity and balance. 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 2005 started out with a normal spring but the record winter and spring rainfall gave plenty of early growth. A hot early summer continued the growth and berry development and a large crop was the result. The weather remained dry throughout the harvest, resulting in perfect fruit condition. The grapes were harvested in late September.

FERMENTATION AND AGING

The fruit was 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. We chose to blend with a small amount of Viognier to accentuate the aromatic profile. The wine remained in stainless steel until bottling. Prior to bottling, the wine was cold filtered.

Technical Data:

2005 Pinot Grigio



Appellation: Lodi

Varietal: 89% Pinot Grigio
11% Viognier

Final pH: 3.28

Total Acid: 0.59 g/100 ml

Aged: Stainless

Alcohol: 12.5%

Bottled: April 2006

Suggested Retail Price: \$9.95



RENWOOD OFFICES

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