

Renwood Port

This Port was made from the traditional Portuguese varieties grown on the hillsides of Amador County. Renwood's founder, Robert Smerling has a deep passion for wine and cigars that made us take a traditional approach to Port. Renwood grows four classic Portuguese varieties of Touriga, Alvaraho, Tinta Cao, and Souzao, which flourish in the Sierra Foothills. The quality of our port matches those which inspired Mr. Smerling during his visit to Portugal.

Renwood's Non Vintage Port is a blend of our 1996, 1997, & 1998 vintages. After fermentation and fortification, we chose to age the final blend in neutral American oak barrels for a minimum of 5 years to impart softness to the highly concentrated fruit character of this wine. Selected lots from our best barrels make up the final blend. The result is a tawny port style that is deep brick red in color. It exhibits cedar, graham cracker, and cinnamon and dry floral in the nose. On the palate, this wine displays dark fruit characteristics with the nuances of fresh roasted coffee while finishing with a smooth and succulent impression that begs for immediate enjoyment.

We also produce an array of handcrafted Renwood cigars that naturally compliment our port.



RENWOOD WINERY

AMADOR COUNTY

12225 STEINER ROAD

PLYMOUTH, CALIFORNIA 95669

(209) 245-6979

Technical Data:

Non Vintage Port



Aged: Minimum 5 years in American Oak

Bottled: April 2003

Production: 2,000 cases

Alcohol: 18.5%

pH: 3.83

TA: 0.53 g/100 ml

RS: 3.9%

Appellation: Sierra Foothills

Suggested Retail Price: \$15.00



RENWOOD EXECUTIVE OFFICE

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