

**For Immediate Release**

**Contact** Jamie Lubenko (jamie@renwood.com)

**For Zinfully Good Holiday Feasts, Turn to Renwood Winery**

**Plymouth, Amador County, California, October 29, 2012 . . .** Come autumn, wine lovers begin pondering that perennially vexing question: Which wines to serve with holiday dinners? Some feel obliged to pair a different wine with each course, a challenging tactic given how many varying tastes are on – and at – the table. Renwood Winery, in Amador County, has a simpler solution: All Zinfandel, All the Time!

“Zinfandel is the perfect holiday wine because it has the body, depth of flavor and zestiness to stand up to the rich textures and flavors one encounters at the holiday table,” says Renwood’s longtime winemaker, Dave Crippen. “Turkey, ham, goose, roast beef, mashed potatoes with gravy . . . you name it, Zinfandel is a worthy companion.”

Since its inception in the early 1990s in Amador’s Shenandoah Valley – the heart of California’s legendary Sierra Foothills Gold Country – Renwood has been renowned for its big-bodied, rich and robust zinfandels, most crafted from old-vine vineyards that produce small crops of deeply colored grapes with intensely concentrated fruit flavors. In 2011, after the winery was acquired by a group of Argentinian investors (some of whom own wineries in Argentina and Uruguay), Renwood rededicated itself to making the very best zins possible, both from Amador County and other noteworthy Zinfandel regions like Sonoma County’s Dry Creek Valley. The effort has included upgrading winery equipment, purchasing new French oak barrels, utilizing innovative fermentation techniques to enhance color, flavor and tannin extraction, and seeking the advice of Zinfandel sages like Kent Rosenblum, former owner/winemaker of Rosenblum Cellars.

The fruit of these labors is a collection of zinfandels from the superb 2010 vintage that Dave Crippen says are among the finest Renwood has ever made. “2010 was a cool vintage in the Sierra Foothills, which mitigated the super-ripeness we often get in hot years,” Crippen remarks. “The 2010 wines are full of flavor, but also have a freshness and brightness from perfectly ripened fruit that retained its acidity well. Our 2010 zins are drinking beautifully now and will be delightful with holiday meals.”

Renwood produced a dozen different zinfandels from the 2010 vintage. Virtually all can be sampled and purchased at the winery’s new, spacious, luxuriously appointed tasting room in the Shenandoah Valley near the small town of Plymouth. (The wines also are available at Renwood’s online wine shop at [www.renwood.com](http://www.renwood.com).)

Among the Renwood zinfandels available in retail stores, Crippen recommends the Premier Old Vine Zinfandel, the winery’s famous Grandpere Zinfandel, and the single-vineyard Boucard’s Zinfandel, the latter named after a species of wren, the small songbird that lends Renwood its name. All three are perfect for the holiday table and also make great gifts for zin-loving family, friends and business associates.

For those who prefer a white wine to start or accompany their holiday feast, Crippen recommends Renwood's fragrant and delicious Viognier.

"I subscribe to the old maxim that the first duty of a wine is to be red – of course, it should be zinfandel," Crippen says – "but if Aunt Bee wants something light and white, our Viognier fills the bill." Crippen also notes that Renwood offers a wide range of dessert wines, from a light-bodied, but luscious Amador Ice Wine and an amazingly fragrant Orange Muscat to two different ports, all ideal accompaniments to holiday pies.

In short, Renwood Winery offers one-stop shopping for every wine lover's holiday needs, especially if they happen to be a Zin-fanatic!

Photo #1

"2010 Grandpère Zinfandel the perfect addition to your holiday table"

Photo Credit: Sean Twomey

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