

RENWOOD

— WINERY —

2015 BBQ Zinfandel



Amador County has a long, alluring history with wineries and high elevation vineyards dating back to the Gold Rush era. Renwood Winery takes advantage of the region's continental climate to specialize in old vine and single vineyard Zinfandels.



Renwood Estate Vineyard, Amador County

TECHNICAL DATA

COMPOSITION	80% Zinfandel, 18% Petite Sirah, 2% Carignane
APPELLATION	California
ABV pH TA	14.0% 3.65 6.1
CELLARING	Aged for 10 months in oak
BOTTLED	May 12, 2017
PRODUCTION	2,441 cases
WINEMAKER	Joe Shebl
RETAIL PRICE	\$13.99

WINEMAKER'S NOTES

There's nothing better than relaxing with friends, especially outdoors. With this in mind, we blended our BBQ Zinfandel to work well with nearly any meat dish or vegetables off the grill. Soft and plush on the palate and packed with fresh acidity, the wine has entrancing aromas of blackberry, cracked peppercorn, and anise. This paves the way for flavors of plum preserves, boysenberry, and cranberry compote plus hints of cedar and savory herbs.

VINTAGE

The 2015 vintage was excellent overall. It was the earliest and most compact harvest on record at Renwood Winery. Due to ongoing drought conditions, yields continued to be slightly down. The upside of that is fruit balance and physiological ripeness were optimal across all varieties. Smaller berries and resulting clusters have produced wines of significant intensity, natural acidity, color, and grace. To say we are excited about the wines from 2015 would be an understatement.