

# RENWOOD

— WINERY —

## BBQ ZINFANDEL

2011 CALIFORNIA

With a nose of cracked pepper, clove, and blackberry, this Zinfandel is a great backyard experience. The entry of the wine shows a rich body with the spices in the nose carrying through into the flavor with hints of smoke. These flavors are further enhanced with elements of raspberry and cherry. All of these characteristics lend themselves nicely to grilled meats and vegetables.

### VINTAGE: 2011

The harvest of 2011 had a cool wet spring and cool summer providing moderate growing conditions and a crop size small enough to take advantage of the cool weather. About mid-October a series of storms that usually stay in Washington State and Oregon decided on a not so small excursion to Northern California. These early rains made for a challenging harvest but the dedication of growers to wait for grapes to dry out coupled with the winemaking team going around the clock when the weather was good, resulted in some really nice wines. The colors are dark, rivaling the 2010 vintage, flavors are luscious and tannins moderate.



**GRAPE VARIETY:** 89.8% Zinfandel  
9.6% Syrah  
0.5% Mourvedre  
0.1% Alicante Bouche

**APPELLATION:** California

**ALCOHOL %:** 14.5%

**RESIDUAL SUGAR:** 1.85 g/L

**PH:** 3.87

**ACIDITY G/L:** 5.8

**CELLARING:** 4 years

**BOTTLING DATE:** May 2013