

# RENWOOD

— WINERY —

## ZINFANDEL

2010 DRY CREEK VALLEY

The wine's color progresses from cherry to blood orange red. It carries with it the aromas of fresh fruit; black cherry, plum, and sage. The dusty tannins and firm structure frame the wine with elements of allaliberry, dark cherry, black pepper, sage and a chocolate finish.

### VINTAGE: 2010

After a series of dry years from 2006-2009 the 2010 was set up for a successful harvest by a wet winter. A cool spring was followed by a lower than average amount of heat placing the region comparable to a University of California at Davis region III, similar to Oakville or Livermore. There was no significant rain during harvest, disease pressure was low and vineyard weeds were not a problem.

The crop size was smaller than average at 80% of "normal". Fruit flavors were especially intense the wine colors dark. By using our standard "Cool Ferment" technique where yeast is added immediately but the fermentation temperature is held to 75 degrees maximum for red wines we had the advantage of a cool soak without the added problems of unwanted micro flora. We only had about 10-15% new oak for most of the wine. These wines are really fabulous: intense, dark, full of dark fruit flavors. There is still a bit of the holiday spice character that is typical of warmer vintages but it is more subtle.

RENWOOD



*When the world was young, the birds held a contest to select their king. The one to fly highest would wear the crown. They climbed until only the mighty eagle remained, except for the clever wren hidden in his plumage. When the eagle tired, the wren took flight, and upon his return was proclaimed king. To this day, the birds gather amongst the old vines to celebrate in the knowledge that ingenuity triumphs over strength.*

ZINFANDEL

2010

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<b>GRAPE VARIETY:</b>	100% Zinfandel
<b>APPELLATION:</b>	Dry Creek Valley
<b>ALCOHOL %:</b>	14.5%
<b>RESIDUAL SUGAR:</b>	.10 g/L
<b>PH:</b>	3.69
<b>ACIDITY G/L:</b>	.62
<b>AGING:</b>	2 years
<b>BOTTLING DATE:</b>	March 2012