

RENWOOD

— WINERY —

Surrounded by the rolling hills and streams of California's Gold Country, Renwood Winery specializes in old vine and single vineyard Zinfandels. Our signature wine style emphasizes vibrant fruit and approachability, while underscoring the powerful characteristics of old vine Amador Zinfandel. The winery's Shenandoah Valley Tasting Room is ideal for relaxing over a glass of wine and enjoying a cheese and wine pairing.

BBQ ZINFANDEL

2014 CALIFORNIA

Intensely driven with black fruit flavors, there is no questioning the purity here. Focused aromas of ripe raspberry are keenly nuanced with notes of fresh herbs and rich, dark chocolate. Juicy on the palate, the 2014 BBQ Zinfandel is full of vibrancy with hints of spice. Smooth and silky from start to finish make this an excellent wine to pair with any meal, especially hearty meat dishes, pizza or anything you want to throw on the grill.

Vintage: 2014

This was one of the earliest harvests on record in Amador County. Our first fruit arrived at the winery on August 11th with the last lots processed on September 26th. We experienced a very early budbreak due to the mild winter, and summer temperatures were warm except for the standard mid-July heat spikes. Complemented by our typical diurnal temperature swings, the grapes ripened extremely evenly, producing phenomenally high quality fruit for a third vintage in a row. The wines from 2014 are vibrant, full-bodied, complex, savory, and maintain exceptional natural acidity. Despite the ongoing drought conditions, the vines held up remarkably well. Vineyard yields were down 20-30% across all varieties resulting in very expressive and multi-dimensional fruit characteristics in all of our wines.

~ *Joe Shebl, Winemaker*

GRAPE VARIETY:	100% Zinfandel
APPELLATION:	California
ALCOHOL %:	14.0%
PH:	3.55
ACIDITY G/L:	6.4 g/L
CELLARING:	Aged 14 months; 15% new oak
BOTTLING DATE:	June 2016
PRODUCTION:	1,300 cases
SRP:	\$14.99

