

Renwood Viognier "Select Series" 2002

Our 2002 Select Series Viognier was selected from three distinctive vineyards that grow in varied soils and microclimates. To enhance the unique flavors and characteristics of this wine, each lot was kept separate throughout the winemaking process. All the lots were fermented in stainless steel tanks to retain the freshness of this delicate varietal. The final blend resulted in a delicious, well-balanced wine that is a wonderful example of how well this variety can grow in Lodi. It has a rich, creamy pear and lemon entry. On the palate, the wine displays fresh apricots, fig, and melon with underlying vanilla tones. The spicy and exotic aromas of bright melon fruit and spring flowers round out the lingering finish.



Viognier, a white grape variety that flourishes in the soil and climate of the famed Rhone Valley of France, has found its place in California.

Viognier unique characteristics and full-bodied style made sense as the perfect addition to Renwood's Rhone program. Since it would take many years for Renwood to develop large quantities of Viognier, we embarked on a process of selecting those vineyards that had the quality and character found in the clones from our Estate Vineyard. Today Renwood is pleased to bring you Select Series Viognier. We are sure it will please your family and friends as it has ours!

Many people ask about the origins of Renwood's Viognier program considering it is the only white wine we produce. Robert Smerling, our founder, had little interest in producing white wine. His palate was more attracted to the bold robust flavors of Zinfandel, Barbera and Syrah. Rene Smerling (the "Ren" of Renwood) couldn't believe her husband would start a winery and not produce a white wine. Too many friends and family wanted a Renwood white wine.

History of Renwood Winery, Amador County CA

Amador County is highly regarded for producing some of the very best examples of Zinfandel found anywhere in the world. At Renwood, we offer an array of hand-crafted Zinfandels that showcase the unique qualities of some of the world's oldest and most renowned vineyards from the Shenandoah Valley of California. Currently, we produce six proprietary and vineyard designated Zinfandels: "Old Vine," "Grandmère®," "Fiddletown," "Grandpère®," "D'Agostini Bros.," and "Jack Rabbit Flat."



Vella Dry Jack Cheese

Tom Vella began making cheese in 1931 in the Sonoma Valley of California. The company is now run by his son, Ig Vella, and is famous for its Jack cheeses. Jack cheese was created in the Gold Rush Days in Monterey, California by a Scotsman, named David Jacks. This Special Select Jack has all the same characteristics as Vella's regular Dry Jack, with its hard, pale yellow interior and sweet, nutty flavor. It is aged for a full year (as opposed to 7 months) to develop an even harder texture and more intense flavor, making it similar to a Parmigiano Reggiano. This cheese goes well with fruit and wine and is excellent shaved over pasta.