



*Renteria*

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**2008 PINOT NOIR  
KNITTEL VINEYARD  
CARNEROS, NAPA VALLEY**

COMPOSITION: 100% PINOT NOIR  
VINEYARD: 100% KNITTEL VINEYARD, LOS CARNEROS, NAPA VALLEY  
HARVEST DATE: SEPTEMBER 3, 2008  
BRIX AT HARVEST: 26.0  
FINISHED PH: 3.62  
FINISHED TA: 5.68 G/100ML  
ALCOHOL: 13.5%  
COOPERAGE: 53% NEW FRENCH OAK (BURGUNDY BARRELS)  
WINEMAKER: KAREN CULLER  
PRODUCTION: 328 CASES  
RELEASE DATE: SPRING 2011  
SUGGESTED RETAIL: \$40.00 PER BOTTLE

**VINEYARD:** THE KNITTEL VINEYARD IS LOCATED IN A PRIME NAPA CARNEROS SITE. IT HAS ALL OF THE ASPECTS OF A PERFECT PINOT VINEYARD: PLANTED ON AN EAST FACING, GENTLE HILLSIDE ON CLAY SOILS IN A COOL MICROCLIMATE, TO 5 DIFFERENT PINOT NOIR CLONES. THE DIFFERENT CLONES NOT ONLY ADD COMPLEXITY BUT ALSO IMPART VARIOUS SENSORY COMPONENTS TO THE WINE. CLONE 115 ADDS DEPTH AND TANNIN STRUCTURE. THE DIJON CLONES 667 AND 777 GIVE THE WINE'S AROMA THE HIGHER FRUIT TONES, WHILE THE COMPLEXITY AND "SPICE" FLAVORS COME FROM THE CALIFORNIA SELECTIONS, CALERA AND SWAN.

**VINTAGE:** THE KNITTEL PINOT NOIR IS GROWN IN THE WARMEST AREA OF ALL OF THE RENTERIA PINOTS. IN 2008 WINEGROWERS MET THE CHALLENGES OF A CRAZY WEATHER YEAR. IT BEGAN WITH INTENSE STORMS THAT BROUGHT HIGH WINDS AND HEAVY RAINS TO THE REGION. THEN SPRING WAS THE DRIEST ON RECORD, ENDING WITH 60% OF NORMAL RAINFALL. COLD TEMPERATURES AND FROST THREATS HELD ON FOR MORE THAN THREE WEEKS IN THE SPRING. THEN, WITHIN THE SAME WEEK, VINEYARDS WERE HIT WITH A MULTI-DAY HEAT SPIKE THAT BROUGHT EARLY SEASON TEMPERATURES INTO THE TRIPLE DIGITS. THIS RESULTED IN FEWER CLUSTERS WITH SMALLER BERRIES. LATER, A WEEK-LONG HEAT SPELL OVER THE LABOR DAY HOLIDAY RATCHETED EVERYONE INTO HIGH GEAR. THEN, JUST AS QUICKLY AS THE HEAT ARRIVED, TEMPERATURES DROPPED TO WELL BELOW NORMAL. THE RED VARIETIES LANGUISHED ON THE VINE WITH OPTIMAL HANG TIME, EXCELLENT RIPENING AND BALANCED STRUCTURE.

FOR THE SECOND TIME, ALL OF THE KNITTEL CLONES WERE FERMENTED TOGETHER IN ONE OPEN TOP FERMENTOR, ALLOWING THE FRUIT/WINE TO MARRY EARLIER THAN IN THE PAST. IT WAS PRESSED AT DRYNESS, AND PUT INTO FRENCH OAK BARRELS IMMEDIATELY. THE WINE WAS AGED 10 MONTHS IN BARRELS PRIOR TO BOTTLING ON JULY 9, 2009.

**TASTING NOTES:** OUR 2008 HAS ALL THE VARIETAL AND REGIONAL COMPONENTS OF A TYPICAL NAPA VALLEY CARNEROS PINOT NOIR. IT IS GROWN IN A WARMER AREA, THUS RIPENING EARLIER AND MORE FRUIT COMES THROUGH. THE PLUSH AROMA IS COMPLEX AND BURSTING WITH LOTS OF BOLD FRUITS OF RASPBERRY AND STRAWBERRY JAM, WHILE THE PALATE IS VELVETY, SMOOTH AND RICH, AND FULL BUT NOT OVER-EXTRACTED.

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SALVA  
TIERRA

TRES  
PERLAS