



Renteria

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**2010 PINOT NOIR
RUSSIAN RIVER VALLEY
SONOMA COUNTY**

Composition: 100% Pinot Noir
Vineyard: 92% River Ranch (Vimark), Russian River Valley, Sonoma
5% Griffin's Lair, Sonoma Coast
3% Knittel Vineyard, Los Carneros, Napa Valley
Harvest Date: October 13, 2010
Brix at Harvest: 24.6
Finished pH: 3.60
Finished TA: 5.60 g/l
Alcohol: 14.1%
Cooperage: 30% New French Oak (Burgundy Barrels)
Winemaker: Karen Culler
Production: 235 cases
Release Date: Winter 2014
Suggested Retail: \$40.00 per Bottle

VINEYARD: The Vimark Vineyard is located in an excellent Pinot Noir site in Russian River, an area of Sonoma known for producing beautiful Pinot Noirs. The vineyard is located near the Russian River north of Forestville, and it receives all the benefits of the river, cool temperatures, fog, and alluvial soil with excellent drainage. This vineyard tends to ripen later and evenly, the reason for the soft tannins. The Renteria block is planted to clones 115 and 777 and was planted in 1998.

VINTAGE: The 2010 vintage was very cool all throughout the growing season, until there was a burst of heat in mid September. This heat accelerated ripening and the harvest was just a bit later than normal. The Russian River Valley appellation tends toward the cooler temperatures in Sonoma with the low lying fog and temperature inversions near the river.

The grapes ripened on October 13, and were picked at night and delivered to the winery for an early morning crushing, while still cold. They were crushed into open top fermentors, cold soaked for 5 days and fermented with Asmanhausen yeast, receiving 4 to 5 punchdowns per day. The wine was gently pressed at dryness in a basket press, and put into French oak barrels immediately. The wine was aged 11 months in barrels prior to bottling on August 4, 2011.

TASTING NOTES: Russian River Pinot Noirs are beautiful wines. The Renteria Russian River Pinot is always the softest and more elegant of the three Renteria Pinots produced. The tannins are very well integrated and silky. The aromatics tend toward bright cherry and raspberry. Bottled on August 4, 2011, this wine is drinkable earliest of all the Renteria Pinots, but also has the ability to age for 5-8 years.

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SALVA TRES
TIERRA PERLAS

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