



Renteria

625 IMPERIAL WAY • SUITE 6 • NAPA, CA 94559 • 707-253-7686

**2012 PINOT NOIR  
LOS CARNEROS  
NAPA VALLEY**

Composition:	100% Pinot Noir
Vineyard:	100% Rasmussen Vineyard, Los Carneros, Napa Valley
Harvest Date:	September 25, 2012
Brix at Harvest:	26.0
Finished pH:	3.82
Finished TA:	5.17 g/L
Alcohol:	13.9%
Cooperage:	33% New French Oak (Burgundy Barrels)
Winemaker:	Karen Culler
Production:	230 cases
Release Date:	Spring 2015
Suggested Retail:	\$40.00 per Bottle

**VINEYARD:** The Rasmussen vineyard is located in a prime Napa Carneros site just off of Los Carneros Avenue. Planted in 1987 to St. George rootstock and the Swan clone, this vineyard utilizes bi-lateral cordon California sprawl, and it is dry farmed on clay Haire loam soils. Yields average 2.5 tons per acre.

**VINTAGE:** Vintage 2012 was a classic vintage for Napa Valley from start to finish. "Classic" and "perfect" are just two accolades being bestowed upon the 2012 Napa Valley growing season and harvest. Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool and often foggy nights during the long summer months. Late and light rains held off until Napa Valley's treasured wine grapes found optimal ripeness, bringing exceptional quality to the crush pad and into the cellar.

**TASTING NOTES:** The Renteria Pinot Noir is influenced by the warmer weather from the Carneros Napa location. The aromas tend to the cherry and darker fruits, like plum with some vanilla and cloves qualities. While the wine may be light in color, the flavors of ripe bing cherry shine through. This wine is a text book Carneros Pinot Noir with its hint of earthiness. The wine was aged 11 months in barrels prior to bottling on August 15, 2013. This wine has the ability to age for 8-10 years.

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SALVA  
TIERRA

TRES  
PERLAS

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