



Renteria

1106 CLARK STREET, NAPA, CA 94559 | T 707-253-7686 | F 707-253-7689

**2004 CABERNET SAUVIGNON
STAGS LEAP DISTRICT
NAPA VALLEY**

COMPOSITION: 100% CABERNET SAUVIGNON
VINEYARD: 100% ANNAPURNA VINEYARD, STAGS LEAP DISTRICT
HARVEST DATE: SEPTEMBER 30, 2004
BRIX AT HARVEST: 25.3
FINISHED PH: 3.72
FINISHED TA: 6.0 G/100ML
ALCOHOL: 14.6% BY VOLUME
COOPERAGE: AGED 20 MONTHS IN 55% NEW FRENCH OAK
WINEMAKER: KAREN CULLER
PRODUCTION: 270 CASES
RELEASE DATE: SUMMER 2007
SUGGESTED RETAIL: \$50.00 PER BOTTLE

VINEYARD: THE CABERNET SAUVIGNON GRAPES FOR THIS WINE CAME FROM THE ANNAPURNA VINEYARD IN THE STAGS LEAP DISTRICT. THE VINEYARD IS ON A SOUTH FACING HILLSIDE LOCATION, TAKING ADVANTAGE OF THE WARM SOUTHERN EXPOSURE. THE VINES WERE PLANTED IN THE OLD STYLE OF NAPA VALLEY--- WIDER SPACING AND THUS BIGGER VINES. THE ROOTSTOCK IS 5C USING CABERNET CLONE 2. THESE VINES HAVE THE ADVANTAGE OF PRODUCING MANY, SMALL BERRIED CLUSTERS WHICH LEAD TO MORE CHARACTER IN THE WINE. THE YIELDS ARE LOW AT 3 TONS PER ACRE.

VINTAGE: THE EARLY RIPENING OF THE 2004 VINTAGE AND THE LOW YIELD OF THE VINES GIVES THE WINE A RICHNESS AND DEPTH TYPICAL OF GREAT VINTAGES. THESE VINES HAVE THE ADVANTAGE OF PRODUCING MANY, SMALL BERRIED CLUSTERS WHICH LEAD TO MORE CHARACTER IN THE WINE.

TASTING NOTES: THE 2004 VINTAGE WAS REMARKABLE FOR WINE QUALITY THROUGHOUT NORTHERN CALIFORNIA. THE GROWING SEASON STARTED EARLY WHEN THE RAINS STOPPED IN FEBRUARY. THROUGHOUT THE SEASON, THE WEATHER WAS NORMAL AND IDEAL. THE WARMER SEASON MEANT AN EARLIER THAN NORMAL HARVEST DATE, WITH THE CABERNET HARVEST ON SEPTEMBER 30. THE CHARACTERISTIC STAGS LEAP FLAVORS ARE DARK STONE FRUITS AND BRAMBLE BERRIES. THIS BERRY AROMA IS ESPECIALLY PRESENT IN THE RENTERIA CABERNET. THE MOUTH FEEL IS ALSO A CLASSIC STAGS LEAP— PLUSH MID-PALATE WITH FULL, RICH BUT SOFT, VELVETY TANNINS.

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