



Renteria

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**2005 CABERNET SAUVIGNON
NAPA VALLEY**

COMPOSITION: 100% CABERNET SAUVIGNON
VINEYARDS: 100% ISABELLA VINEYARD, STAGS LEAP DISTRICT, NAPA VALLEY
ALCOHOL: 15 % BY VOLUME
COOPERAGE: 50% NEW FRENCH OAK
WINEMAKER: KAREN CULLER
PRODUCTION: 144 MAGNUMS (1.5L)
RELEASE DATE: FALL 2012
RETAIL PRICE: \$275.00 PER MAGNUM

VINEYARD: THIS SMALL VINEYARD WAS PLANTED IN 2001 BY OSCAR RENTERIA IN HONOR OF HIS THREE DAUGHTERS: ISABELLA, MIA AND GABRIELLA. THE VINEYARD IS ONLY 1/3 OF AN ACRE AND WAS PLANTED ON A 3 BY 3 SPACING IN THE STAGS LEAP DISTRICT.

VINTAGE: THE 2005 VINTAGE WAS THE EXACT OPPOSITE OF 2004—A VERY LATE, COOL AND WET SPRING STARTED OFF THE SEASON, FOLLOWED BY A COOL GROWING SEASON AND A VERY NERVE WRACKING, LATE HARVEST. THE VERY LATE HARVEST MEANS THE GRAPES RIPEN OVER A LONGER PERIOD OF TIME (HANG TIME) AND SPEND THE END OF RIPENING WITH COOLER TEMPERATURES AND SHORTER DAY LENGTHS. THESE RIPENING CONDITIONS TEND TO PRODUCE A WINE WITH MORE ELEGANCE, WELL BALANCED TANNINS, AND SMOOTH VELVETY TEXTURE—ALL OF WHICH ARE CHARACTERISTICS OF THE 2005 TRES PERLAS.

TASTING NOTES: THE CHARACTERISTIC STAGS LEAP FLAVORS ARE DARK STONE FRUITS AND BRAMBLE BERRIES. THIS BERRY AROMA IS ESPECIALLY PRESENT IN THIS WINE. THE MOUTH FEEL IS ALSO A CLASSIC STAGS LEAP—PLUSH MID-PALATE WITH FULL, RICH BUT SOFT, VELVETY TANNINS. THIS WINE SHOULD AGE WELL FOR 10-15 YEARS. IT WAS BOTTLED ENTIRELY IN MAGNUMS TO ALLOW A LONGER AGING.

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SALVA
TIERRA

TRES
PERLAS