



Renteria

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**2005 CABERNET SAUVIGNON
STAGS LEAP DISTRICT
NAPA VALLEY**

COMPOSITION: 100% CABERNET SAUVIGNON
VINEYARD: 100% ANNAPURNA VINEYARD, STAGS LEAP DISTRICT, NAPA VALLEY
HARVEST DATE: OCTOBER 14, 2005
BRIX AT HARVEST: 27.0
FINISHED PH: 3.76
FINISHED TA: 0.60 G/100ML
ALCOHOL: 14.5%
COOPERAGE: AGED 22 MONTHS IN 67% NEW FRENCH OAK
WINEMAKER: KAREN CULLER
PRODUCTION: 99 CASES
RELEASE DATE: OCTOBER 1, 2008

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 TRADITIONAL SPACED VINES HAVE THE ADVANTAGE OF PRODUCING MANY, SMALL BERRIED CLUSTERS WHICH LEAD TO MORE CHARACTER AND RICHNESS IN THE WINE. THE YIELDS ARE LOW AT 3 TONS PER ACRE.

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 RENTERIA STAGS LEAP DISTRICT CABERNET.

TASTING NOTES: 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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SALVA
TIERRA

TRES
PERLAS