



Renteria

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**2006 PINOT NOIR
CRINELLA VINEYARD
SONOMA COAST**

COMPOSITION: 100% PINOT NOIR
VINEYARD: 100% CRINELLA VINEYARD, SONOMA COAST
HARVEST DATE: SEPTEMBER 25, 2006
BRIX AT HARVEST: 25.5
FINISHED PH: 3.66
FINISHED TA: 0.50 G/100ML
ALCOHOL: 14.2%
COOPERAGE: 50% NEW FRENCH OAK BARRELS
WINEMAKER: KAREN CULLER
PRODUCTION: 109 CASES
RELEASE DATE: OCTOBER 1, 2008

VINEYARD: THE CRINELLA VINEYARD IS LOCATED IN "WEST COUNTY" SONOMA IN A COOL AREA NEAR THE TOWN OF FORESTVILLE. IT IS A VINEYARD THAT RECEIVES MUCH OF THE COOLING INFLUENCE FROM THE OCEAN. IT IS PLANTED IN A SPECTACULAR AREA WHICH SHARES THE SONOMA COAST, RUSSIAN RIVER AND GREEN VALLEY APPELLATIONS. THE BLOCK THAT WAS BLENDED INTO THE RENTERIA SONOMA COAST BLEND IS ALL PLANTED TO THE CALERA CLONE.

VINTAGE: THE 2006 VINTAGE VERY SIMILAR TO 2005—LATE AND VERY COOL THROUGHOUT THE WHOLE GROWING SEASON, FINISHING WITH A COOL, LATE HARVEST. THE GRAPES RIPENED ON SEPTEMBER 25, AND WERE PICKED IN THE EARLY MORNING AND CRUSHED INTO OPEN TOP FERMENTORS. THE GRAPES WERE COLD SOAKED FOR 5 DAYS AND FERMENTED WITH ASMANHAUSEN YEAST, AND RECEIVED 4 TO 5 PUNCHDOWNS PER DAY. THE WINE WAS PRESSED AT DRYNESS, AND PUT INTO FRENCH OAK BARRELS IMMEDIATELY. THE WINE WAS AGED 10 MONTHS IN BARRELS PRIOR TO BOTTLING ON AUGUST 9, 2007.

TASTING NOTES: PINOT NOIRS FROM THE COOLER AREAS OF SONOMA TEND TO HAVE BRIGHT, COMPLEX FRUIT AROMAS, AND VISCOUS, ELEGANT PALATES. THE 2006 RENTERIA PINOT NOIR SONOMA COAST IS TYPICAL OF THIS AREA WITH A CRISP ACIDITY, FRESH AND JAMMY FRUIT AROMAS, AND A SOFT, SEAMLESS TANNIN STRUCTURE. SOFTER THAN THE RENTERIA KNITTEL PINOT NOIR, THE SONOMA COAST PINOT DRINKS WELL EARLY ON AND SHOULD HAVE A LIFE OF 5 TO 8 YEARS.

Renteria

SALVA
TIERRA

TRES
PERLAS