



Renteria

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

SALVA TIERRA
2006 CABERNET SAUVIGNON
NAPA VALLEY

COMPOSITION: 97% CABERNET SAUVIGNON, 1% MALBEC, 1% PETITE VERDOT, 1% SYRAH
VINEYARDS: 84% SHOOTING STAR VINEYARD, POPE VALLEY
13% SALMON CREEK, NAPA VALLEY
3% TRES PERLAS, STAGS LEAP
HARVEST DATES: OCTOBER 25 AND OCTOBER 30, 2006
BRIX AT HARVEST: 25.5
FINISHED PH: 3.74
FINISHED TA: 0.58 G/100ML
ALCOHOL: 14.5% BY VOLUME
COOPERAGE 10% NEW FRENCH OAK
WINEMAKER: KAREN CULLER
PRODUCTION: 1574 CASES
RELEASE DATE: OCTOBER 1, 2008

VINEYARDS: SALVA TIERRA, WHICH TRANSLATES AS “SALT OF THE EARTH”, IS NAMED AFTER VIRGINIA SALVATIERRA, DENISE RENTERIA’S MOTHER. RAISED ON A COFFEE PLANTATION IN COSTA RICA, VIRGINIA REARED DENISE WITH DEEP RESPECT FOR THE LAND. SALVA TIERRA, THE WINE, IS CRAFTED FROM A SIMILAR RESPECT FOR TERROIR. THE GRAPES FROM SHOOTING STAR VINEYARD HAVE TANNINS THAT GIVE THE WINE DEPTH AND FINESSE, AND SOFTEN THE WINE, BRINGING OUT ITS ELEGANCE, AND MAKING THE WINE DRINKABLE AT AN EARLY AGE.

VINTAGE: THE 2006 VINTAGE WAS SIMILAR TO 2005 IN THAT IT WAS LATE TO START DUE TO LATE AND COLD SPRING RAINS, COOL DURING THE GROWING SEASON AND THROUGHOUT HARVEST. THIS RESULTED IN A LATER THAN NORMAL HARVEST, WITH LONG HANG TIME TO FURTHER SOFTEN THE TANNINS. THE WARMER MICROCLIMATE OF THE SHOOTING STAR VINEYARD ADDS TO THE WINE’S CONCENTRATION AND EXTRACTION AND RESULTS IN A LUSCIOUS RICH CABERNET SAUVIGNON.

TASTING NOTES: THE 2006 SALVA TIERRA CABERNET SAUVIGNON IS IN KEEPING WITH THE ELEGANT VINTAGE OF 2006 AND 2005, AND THE STYLE OF PRIOR SALVA TIERRA CABERNETS. THE WINE IS FULL OF DEPTH AND COMPLEXITY WITH TYPICAL NAPA VALLEY CABERNET CHARACTERISTICS. THE AROMA IS VERY FRUIT FORWARD DOMINATED BY THE BLACKBERRY NOTES, AND UNDERLYING CASSIS AND ANISE. THE MOUTHFEEL IS DEEP AND RICH WITH PLENTY OF SOFT TANNINS FOR EARLIER DRINKING.

Renteria

SALVA
TIERRA

TRES
PERLAS