2007 Cabernet Sauvignon
Mount Veeder
Napa Valley

Composition:	97% Cabernet Sauvignon, 3% Syrah
Vineyard:	97% Tambor Vineyard, Mt Veeder
Harvest Date:	October 8, 2007
Brix at Harvest:	27.6
Finished pH:	3.72
Finished TA:	6.5 g/L
Alcohol:	14.9%
Cooperage:	Aged 20 months in 55% New French Oak
Winemaker:	Karen Culler
Production:	220 cases
Release Date:	Summer 2010

Vineyard: The Tambor Vineyard is located in the southern part of Mt Veeder, and is situated on a southern facing hillside of clay loam soils, planted in 1992 to the Weimer clone on rootstock 3309, which produces small clusters with both medium and small sized berries. This vineyard is cane pruned and yields 2 tons per acre. At an elevation of 600 hundred feet, in the cooler Mt Veeder appellation, the average hillside slope is 27%, that's steep! The up-and-down row orientation allows the vineyard to receive the cool breezes coming off the bay to the south in the evening while maximizing the sun exposure and warmth during the day. This gives slower ripening, preserving the nice varietal and fruit aromas and allows development of softer tannins.

Vintage: The 2007 vintage was very similar to 2004. Budbreak was early, when the soils warmed quickly, after an early end to the winter rains. The vines grew all season with a water deficit and the resulting berries were small and concentrated. This was especially noticeable on hillside vineyards like Tambor. The grapes were harvested earlier than usual, in the beginning of October.

Tasting Notes: The 2007 wines have an intense concentration and beautiful extract, but are also elegant, with balanced tannins. The Renteria Mt Veeder follows this style, along with a full body and silkiness. The aromas are full of black fruits with fresh jammy, licorice and vanilla notes. The supple tannins and excellent depth will allow the wine to age very well for the next decade or so.

Renteria   SALVA TIERRA   Tres Perlas