2007 Pinot Noir
Russian River Valley
River Ranch

Composition:	96% Pinot Noir, 4% Syrah
Vineyard:	96% River Ranch, Russian River Valley
Harvest Date:	September 1, 2007
Brix at Harvest:	23.4
Finished pH:	3.70
Finished TA:	5.14 g/100mL
Alcohol:	13.8%
Cooperage:	37% New French Oak (Burgundy Barrels)
Winemaker:	Karen Culler
Production:	375 cases
Release Date:	Spring 2010

VINEYARD: The Vimark Vineyard is located in an excellent Pinot Noir site in Russian River, an area of Sonoma known for producing beautiful Pinot Noirs. The vineyard is located near the Russian River north of Forestville, and it receives all the benefits of the river, cool temperatures, fog, and alluvial soil with excellent drainage. The Renteria block is planted to clones 115 and 777 and was planted in 1998.

VINTAGE: The 2007 vintage was warmer and earlier than both the 2006 and 2005 vintages. The vines budded out earlier than normal because of the warm and relatively dry winter. The grapes ripened on September 1, and were picked in the early morning and crushed into an open top fermentor. The grapes were cold soaked for 5 days and fermented with two different yeasts, receiving 4-5 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 July 10, 2008.

TASTING NOTES: Russian River Pinot Noirs are beautiful wines, characterized by a soft, velvety, and very lush mouthfeel. The 2007 Renteria Pinot Noir Russian River is typical of this appellation with a mouthwatering structure that lingers on the palate. It has an elegance that is both refreshingly tart and subtle on the palate. The aroma is full and complex with aromas of mineral, strawberry jam and raspberries. Softer than either the Renteria Knittel or the Crinella Pinot Noir, the Russian River Pinot drinks well early on and should have a life of 5 to 8 years.

Renteria   SALVA TIERRA   Tres Perlas