



Renteria

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

**2007 PINOT NOIR
CRINELLA VINEYARD
SONOMA COAST**

COMPOSITION: 100% PINOT NOIR
VINEYARD: 100% CRINELLA VINEYARD, SONOMA COAST
HARVEST DATE: SEPTEMBER 6, 2007
BRIX AT HARVEST: 25.5
FINISHED PH: 3.62
FINISHED TA: 0.54 G/100ML
ALCOHOL: 14.2% BY VOLUME
COOPERAGE: 37% NEW FRENCH OAK BURGUNDY BARRELS
WINEMAKER: KAREN CULLER
PRODUCTION: 180 CASES
RELEASE DATE: SPRING 2009

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 FOG AND OCEAN BREEZES. 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 AND SWAN CLONES.

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 6, AND WERE PICKED AT NIGHT AND DELIVERED TO THE WINERY FOR AN EARLY MORNING CRUSHING, WHILE STILL COLD. THEY WERE CRUSHED INTO OPEN TOP FERMENTORS, COLD SOAKED FOR 5 DAYS AND FERMENTED WITH ASMANHAUSEN YEAST, RECEIVING 4 TO 5 PUNCHDOWNS PER DAY. THE WINE WAS GENTLY PRESSED AT DRYNESS IN A BASKET PRESS, AND PUT INTO FRENCH OAK BARRELS IMMEDIATELY. THE WINE WAS AGED 10 MONTHS IN BARRELS PRIOR TO BOTTLING ON JULY 10, 2008.

TASTING NOTES: PINOT NOIRS FROM THE COOLER AREAS OF SONOMA TEND TO HAVE BRIGHT, COMPLEX FRUIT AROMAS, AND VISCOUS, ELEGANT PALATES. THE 2007 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. BECAUSE OF THE WARMER YEAR, THE TEXTURE AND EXTRACT OF THE 2007 RENTERIA CRINELLA VINEYARD IS BIGGER AND BOLDER THAN IN 2006. THE WINE SHOULD AGE WELL FOR 6 TO 8 YEARS.

Renteria

SALVA
TIERRA

TRES
PERLAS