

# Renteria

## 1998 CABERNET SAUVIGNON NAPA VALLEY

COMPOSITION:	100% Cabernet Sauvignon
VINEYARDS:	65% Wooden Valley "Q" Hill, 35% Baldacci Vineyard, Stag's Leap District
COOPERAGE:	63% New French Oak, 37% Used French Oak (1-3 years old)
ALCOHOL:	14.0%
CELLARING CAPABILITIES:	Tank fermented with Bordeaux red yeast for 9 days. Pressed after 5 days skin contact, post fermentation. Barreled for 26 months. 1998 is a lighter vintage than 1997 and won't have the cellar capability but is soft, accessible and ready to drink now and for the next 5 - 8 years.
KAREN CULLER TASTING NOTES:	The Wooden Valley Cabernet Sauvignon "Q" hill block is noted for deep, rich concentrated wines, given the hillside location and low yield. The Cabernet Sauvignon Baldacci is typical Stag's Leap character with jammy aromas and lovely acidity. The 1998 Cabernet Sauvignon Renteria combines both, along with appealing herbal notes and soft middle body. Because of the cooler 1998 growing season, the wine is softer and more drinkable at and earlier age.
CASES PRODUCED:	520

### RENTERIA WINES

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