



**2003 Pinot Noir  
River Ranch Vineyard  
Russian River Valley**

**Vineyards** The River Ranch Vineyard is located near the Russian River, north of Forestville. The close proximity to the river provide cool temperatures, fog and alluvial soil with excellent drainage. The Renteria block is planted to clones 115 and 777 in 1998. The full effects of the fog are very evident in this vineyard. It usually burns off by late morning, giving the grapes sufficient daylight hours to fully ripen. The fogs brings in enough cold to maintain high levels of acidity, even at elevated maturity levels.

**Winemaking** The grapes were hand picked, sorted and gently crushed into an open top fermenter in the early morning of September 24. The grapes were cold soaked for five days and fermented with punchdowns 4-5 times per day. The wine was pressed at dryness, and put into small Burgundian barrels immediately. The wine was aged 12 months prior to bottling on September 17, 2004.

**Tasting Notes** The aroma is full, complex and hints of berry, jam, grass and raspberries which continue onto the palate. Soft, velvety and very lush mouth feel with a mouthwatering structure which lingers on.

<b>Statistics</b>	Alcohol	14.5%
	Production	276 cases
	Release Date	Fall 2005
	Suggested Retail Price	\$35
	Winemaker	Karen Culler

**RENTERIA WINES**