



Renteria

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2011 CABERNET SAUVIGNON NAPA VALLEY

Composition:	96% Cabernet Sauvignon, 4 % Petite Sirah
Vineyard:	81% Shooting Star, Pope Valley, Napa Valley 15% Stags Leap District, Napa Valley 4% Chiarello Vineyard, St. Helena
Harvest Date:	October 28 and October 8, 2011
Brix at Harvest:	23.3 and 27 Brix
Finished pH:	3.68 and 3.9
Finished TA:	5.87 and 5.9 g/L
Alcohol:	14.2%
Cooperage:	Aged 20 months in 40% New French Oak
Winemaker:	Karen Culler
Production:	675 cases
Release Date:	Fall 2014
Suggested Retail:	\$32 per Bottle

VINEYARD: The Shooting Star Vineyard in Pope Valley was planted in 1997 (clone 337 on 3309 rootstock) and grows in pleasant loam soils that are well drained, have tannins that give the wine depth and finesse, and soften the wine, bringing out its elegance, and making the wine drinkable at an early age. The warmer microclimate of the Shooting Star Vineyard adds to the wine's concentration and extraction and results in a luscious rich Cabernet Sauvignon.

The Stags Leap District, often called a valley within the Napa Valley, is influenced by cool evening breezes from the San Pablo bay and rocky volcanic tufa soils. Combined with the eastern exposure this is an ideal place for growing grapes.

VINTAGE: What began with a wet winter and spring continued with rainfall into mid-June that delayed bloom and disrupted fruit, setting the stage for a long, cooler-than-average growing season with a later-than-average harvest beset with autumn rain storms. Few high heat events occurred at any point this year, but growers managed more open vine canopies to ensure sunlight, warmth and good air circulation around the grape clusters. After a consistently cool summer season, significant mid-October rain pushed the vintage even later. But growers were rewarded with weeks of fantastic weather, a prolonged Indian summer that provided needed ripening time.

TASTING NOTES: These two cabernet vineyards produce wines that are very different from each other, but work well as complementary wines in the blend. This wine is ripe and juicy with good acid, and the French barrels add a hint of toasted oak. While quantity was low, the fruit this year made for well-balanced wines with good intensity, structure and texture with a brightness of flavor. Drink now and enjoy! Aging 8-10 years.

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SALVA
TIERRA

TRES
PERLAS