



Renteria

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**2012 CHARDONNAY
LOS CARNEROS
NAPA VALLEY**

Composition:	100% Chardonnay
Vineyard:	Sangiaco, Green Acres Vineyard, Los Carneros
Harvest Date:	October 18, 2012
Brix at Harvest:	24.6
Finished pH:	3.67
Finished TA:	5.1 g/L
Alcohol:	14.8 % by Volume
Cooperage:	38% (22% French oak, 16% American)
Winemaker:	Karen Culler
Production:	460 cases
Release Date:	Summer 2013
Suggested Retail:	\$40.00 per Bottle

VINEYARD: The grapes for this Chardonnay are from the Sangiaco Green Acres Vineyard in the Carneros AVA. This was the first Sangiaco vineyard planted in 1969 with Chardonnay—Old Wente clone; 5 acres still exist. This vineyard has since been replanted to both Chardonnay and Pinot Noir with more than 20 clone/rootstock combinations in clay loam soils. This vineyard parcel is perfectly suited for growing Chardonnay, with cool climates and well-drained soils.

VINTAGE: Vintage 2012 was a classic vintage for Napa Valley from start to finish. "Classic" and "perfect" are just two accolades being bestowed upon the 2012 Napa Valley growing season and harvest. Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool and often foggy nights during the long summer months. Late and light rains held off until Napa Valley's treasured wine grapes found optimal ripeness, bringing exceptional quality to the crush pad and into the cellar.

TASTING NOTES: The 2012 Chardonnay was fermented in 38% small oak barrels (22% French oak and 16% American oak), and then aged for 9 months before racking and bottling on July 15, 2013. This wine went through 100% malolactic fermentation. The 2012 vintage represents the Carneros region perfectly – with nice fresh acidity, and light mineral, stone characters. This has a nice aroma of baked apple and toasted lemon scone with a fruity full-body. Vanilla and spice finish. Not too buttery or over oaked.

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SALVA
TIERRA

TRES
PERLAS