

Renteria

2001 Cabernet Sauvignon
QHill Vineyard
Wooden Valley, Napa Valley

Vineyard

QHill Vineyard was planted in 1975 on a 40% slope (think double black diamond) by Salvador Renteria in the volcanic soils of Wooden Valley. One of the few remaining vineyards in Napa County planted to clone 7 on AxR-1 rootstock, the vines are extremely low yielding, usually bearing less than a half ton per acre, or 3-5 clusters of small berries per vine. Known as Napa Valley's outpost, Wooden Valley's has a more continental microclimate than most of Southern Napa Valley with less fog, warmer days and nights and cooler temperatures during the dormant season. Because it was planted on a phylloxera susceptible rootstock, it was abandoned in the early 1990's, awaiting its turn for replanting. Oscar Renteria, Salvador's son, remembers his father talking about the wonderful grapes grown on QHill and he started to prune the vines again to make them productive in time for the 1997 harvest, Renteria's first vintage.

Tasting Notes

The 2001 vintage will always be known for producing extraordinary wines in Napa Valley. The hallmarks of Renteria QHill Cabernet Sauvignons are the richness and substantial texture which come from these low yields. The wines from this vineyard always have a very nice acidity, which maintains the freshness and contributes to its longevity. The 2001 concentrates these qualities even further with extraordinary depth and full tannins, along with aromas of anise, black cherries and cassis. This wine will need a few years to soften the tannins and expose its rich texture, before drinking.

Statistics

Composition	100% QHill Vineyard, Wooden Valley
Alcohol	13.4%
Harvest Date	September 13, 2001
Cooperage	60% New French Barrels
Production	305 cases
Suggested Retail Price	\$45.00
Winemaker	Karen Culler