



Renteria

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2005 PINOT NOIR
KNITTEL VINEYARD
CARNEROS, NAPA VALLEY

COMPOSITION: 100% PINOT NOIR
VINEYARD: 100% KNITTEL VINEYARD, CARNEROS, NAPA VALLEY
HARVEST DATES: SEPTEMBER 19 & 21, 2005
BRIX AT HARVEST: 25.2
FINISHED PH: 3.58
FINISHED TA: 5.5 G/100ML
ALCOHOL: 14.6% BY VOLUME
COOPERAGE: 50% NEW FRENCH OAK
WINEMAKER: KAREN CULLER
PRODUCTION: 377 CASES
RELEASE DATE: JUNE 1, 2007
SUGGESTED RETAIL: \$40.00 PER BOTTLE

VINEYARD: THE KNITTEL VINEYARD, PLANTED IN 1997, IS LOCATED IN A PRIME SITE, SOUTH OF HIGHWAY 12 ON LOS CARNEROS ROAD ON THE NAPA SIDE OF CARNEROS. IT HAS ALL OF THE ASPECTS OF A PERFECT PINOT NOIR VINEYARD: PLANTED ON AN EAST FACING, GENTLE HILLSIDE ON CLAY SOILS IN A COOL MICROCLIMATE TO FIVE DIFFERENT PINOT NOIR CLONES. THE DIFFERENT CLONES NOT ONLY ADD COMPLEXITY BUT ALSO IMPART VARIOUS SENSORY COMPONENTS TO THE WINE. CLONE 115 IS THE LARGEST BLOCK AND ADDS DEPTH AND TANNIN STRUCTURE. THE DIJON CLONES 667 AND 777 GIVE THE WINE'S AROMA THE HIGHER FRUIT TONES, WHILE THE COMPLEXITY AND "SPICE" FLAVORS COME FROM THE CALIFORNIA SELECTIONS, CALERA AND SWAN.

VINTAGE: THE 2005 KNITTEL PINOT NOIR WAS PICKED SEPTEMBER 19TH AND 21ST. THE 2005 HARVEST WAS A LATE, COOL GROWING SEASON AND HARVEST. THE HARVEST OF THE DIFFERENT CLONES AT KNITTEL IS NORMALLY SEPARATED BY 1-2 WEEKS, BUT THIS YEAR THE WEATHER RIPENED THE GRAPES AT ALMOST THE SAME TIME.

THE MUST WAS COLD SOAKED FOUR DAYS PRIOR TO FERMENTATION IN OPEN TOP FERMENTORS WITH ASSMANSHAUSEN YEAST, WHILE BEING PUNCHED DOWN AT LEAST 4-5 TIMES A DAY. IT WAS PRESSED AT DRYNESS, AND PUT INTO FRENCH OAK BARRELS IMMEDIATELY. THE WINE WAS AGED 12 MONTHS IN BARRELS PRIOR TO BOTTLING ON OCTOBER 10, 2006.

TASTING NOTES: THE RENTERIA KNITTEL PINOT NOIR IS A CLASSIC CARNEROS PINOT NOIR, TYPIFIED BY RED FRUIT AROMAS, ESPECIALLY FRESH STRAWBERRY. THE PALATE IS FULL BODIED, WITH AMPLE TANNINS WHILE STILL HAVING A SOFT, VELVETY TEXTURE. THE WINE IS FAIRLY SLOW TO OPEN, BUT WILL DEVELOP ITS FULL POTENTIAL WITHIN THE YEAR AFTER RELEASE AND SHOULD IMPROVE FOR THE NEXT 5 YEARS.

THE 2005 KNITTEL PINOT NOIR IS CHARACTERIZED BY ITS COMPLEXITY AND SOFT TANNINS. ALTHOUGH THE PALATE HAS A RICH AND FULL FINISH, IT IS SOFTENED BY A VELVETY MID BODY. THE AROMA OF THE KNITTEL PINOT NOIR IS, YEAR IN AND YEAR OUT, CHARACTERIZED BY PLUSH AROMAS OF STRAWBERRY JAM, COMMON IN EXCELLENT CARNEROS PINOTS, BUT VERY PRONOUNCED AND APPEALING IN THE KNITTEL PINOT...WE HAVE COME TO CALL IT THE "KNITTEL NOSE".

Renteria

SALVA
TIERRA

TRES
PERLAS