



Renteria

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**2006 CABERNET SAUVIGNON
STAGS LEAP DISTRICT
NAPA VALLEY**

COMPOSITION: 100% CABERNET SAUVIGNON
VINEYARD: 100% BALDACCI VINEYARD, STAGS LEAP DISTRICT, NAPA VALLEY
HARVEST DATE: OCTOBER 25, 2006
BRIX AT HARVEST: 27.5
FINISHED PH: 3.62
FINISHED TA: 0.6059 G/100ML
ALCOHOL: 14.5%
COOPERAGE: AGED 22 MONTHS IN 55% NEW FRENCH OAK
WINEMAKER: KAREN CULLER
PRODUCTION: 220 CASES
RELEASE DATE: FALL 2009

VINEYARD: THE CABERNET SAUVIGNON GRAPES FOR THIS WINE CAME FROM THE BALDACCI VINEYARD IN THE STAGS LEAP DISTRICT. IT WAS PLANTED IN 1985 ON ST. GEORGE ROOTSTOCK USING CABERNET CLONE 2. THE VINES ARE PLANTED IN THE OLD STYLE OF NAPA VALLEY, WITH WIDER SPACING AND THUS BIGGER VINES. THESE VINES HAVE THE ADVANTAGE OF PRODUCING MANY, SMALL BERRIED CLUSTERS WHICH LEAD TO MORE CHARACTER IN THE WINE. THE YIELDS ARE LOW AT 3 TONS PER ACRE.

VINTAGE: THE 2006 VINTAGE STARTED OFF SIMILAR TO 2005 WITH A VERY LATE, COOL AND WET SPRING, BUT THEN FINISHED THE SEASON WITH A WARMER FALL AND HARVEST. THE COOLER TEMPERATURES IN THE SEASON PROLONG THE "TIME ON THE VINES" TO ALLOW FOR A LONGER GROWING SEASON AND COMPLETE MATURATION OF TANNINS, WHICH GIVE THE WINE A SMOOTH, VELVETY PALATE. THE DIFFERENCE FROM THE 2005 VINTAGE WAS THE WARMER TEMPERATURE AT HARVEST, WHICH THEN PROMOTES AN ADDED DEPTH AND STRUCTURE TO THE WINES. THIS MAKES THE 2006 WINES RICHER AND MORE TANNIC THAN IN 2005.

TASTING NOTES: THE CHARACTERISTIC STAGS LEAP FLAVORS ARE DARK STONE FRUITS AND BRAMBLE BERRIES. THIS BERRY AROMA IS ESPECIALLY PRESENT IN THE RENTERIA CABERNET. THE MOUTH FEEL IS ALSO A CLASSIC STAGS LEAP—A PLUSH MID-PALATE WITH FULL, RICH AND HIGHLY EXTRACTED TANNINS.

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