



Renteria

1106 CLARK STREET, NAPA, CA 94559 | T 707-253-7686 | F 707-253-7689

**2006 PINOT NOIR
KNITTEL VINEYARD
CARNEROS, NAPA VALLEY**

COMPOSITION: 100% PINOT NOIR
VINEYARDS: 100% KNITTEL VINEYARD, CARNEROS, NAPA VALLEY
HARVEST DATE: SEPTEMBER 18 AND 19, 2006
BRIX AT HARVEST: 25.5
FINISHED PH: 3.65
FINISHED TA: 0.55 G/100ML
ALCOHOL: 14.2%
COOPERAGE: 42% NEW FRENCH OAK
WINEMAKER: KAREN CULLER
PRODUCTION: 572 CASES
RELEASE DATE: OCTOBER 1, 2008

VINEYARD: THE KNITTEL VINEYARD IS LOCATED IN A PRIME NAPA CARNEROS SITE. IT HAS ALL OF THE ASPECTS OF A PERFECT PINOT VINEYARD: PLANTED ON AN EAST FACING, GENTLE HILLSIDE ON CLAY SOILS IN A COOL MICROCLIMATE TO 5 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 2006 KNITTEL PINOT NOIR WAS PICKED SEPTEMBER 18 AND SEPTEMBER 19. THE 2006 HARVEST WAS A LATE, COOL GROWING SEASON AND HARVEST, SIMILAR TO 2005. THE HARVEST OF THE DIFFERENT CLONES AT KNITTEL IS NORMALLY SEPARATED BY 1-2 WEEKS, BUT THIS YEAR THE WARM WEATHER RIPENED THE GRAPES AT ALMOST THE SAME TIME. THE MUST WAS COLD SOAKED FOR 4 DAYS PRIOR TO FERMENTATION AND THEN IT FERMENTED IN OPEN TOP FERMENTORS WITH ASSMANHAUSEN YEAST, WHILE BEING PUNCHED DOWN AT LEAST 4 TO 5 TIMES A DAY. IT WAS PRESSED AT DRYNESS, AND PUT INTO FRENCH OAK BARRELS IMMEDIATELY. THE WINE WAS AGED 10 MONTHS IN BARRELS PRIOR TO BOTTLING ON AUGUST 9, 2007.

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 IT STILL HAS A SOFT, VELVETY TEXTURE. THE WINE IS FAIRLY SLOW TO OPEN EARLY, BUT DEVELOPS ITS FULL POTENTIAL WITHIN THE YEAR AFTER RELEASE AND SHOULD IMPROVE FOR THE NEXT 5 YEARS AFTER RELEASE. THE 2006 KNITTEL PINOT HAS ALL THE VARIETAL AND REGIONAL COMPONENTS OF A CARNEROS PINOT NOIR. THE AROMA IS COMPLEX AND BURSTING WITH RED FRUIT, WHILE THE PALATE IS SMOOTH AND VELVETY, RICH AND FULL BUT NOT OVEREXTRACTED. THE AROMA OF THE KNITTEL PINOT 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