



Renteria

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**2007 CHARDONNAY
CARNEROS
NAPA VALLEY**

COMPOSITION: 100% CHARDONNAY
VINEYARD: CULLEN VINEYARD, LOS CARNEROS DISTRICT
HARVEST DATE: SEPT 6, 2007
BRIX AT HARVEST: 24.1
FINISHED PH: 3.70
FINISHED TA: 0.53 G/100ML
ALCOHOL: 13.85% BY VOLUME
COOPERAGE: 37% NEW FRENCH OAK
WINEMAKER: KAREN CULLER
PRODUCTION: 180 CASES
RELEASE DATE: SPRING 2009

VINEYARD: CULLEN VINEYARD IS SITUATED ON STEEP, 30% SLOPES ON RIDGETOPS. THE CLONE IS AN OLD WENTE SELECTION, WHICH PRODUCES VERY TINY CLUSTERS MADE UP OF "CHICKENS AND HENS", WHICH MEANS TINY BERRIES MIXED IN WITH MEDIUM SIZED BERRIES. SHATTER IS NORMAL FOR THIS VINEYARD, WHICH FURTHER REDUCES THE SIZE OF THE CLUSTER. ALL OF THIS EQUALS GREAT CONCENTRATION.

VINTAGE: 2007 STARTED OFF LIKE 2004 --- AN EARLY DRY SPRING WITH NORMAL TEMPERATURES IN THE SUMMER. IT LOOKED TO BE AN EARLY HARVEST BUT THEN AFTER THE EARLY VARIETIES LIKE SAUVIGNON BLANC CAME IN, IT COOLED AND MOST OF THE SUBSEQUENT GRAPES RIPENED SLOWLY AND RIGHT ABOUT NORMAL.

TASTING NOTES: THE 2007 CHARDONNAY, WHICH WENT THROUGH MALOLACTIC FERMENTATION, EXEMPLIFIES THE CARNEROS REGION PERFECTLY -- CRISP ACIDITY, FRESH APPLE, PEAR AND FLORAL AROMAS AND A LONG SILKY FINISH. THERE IS A HINT OF CREAM AND VANILLA IN THIS RICH, BALANCED AND TEXTURED WINE.

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SALVA
TIERRA

TRES
PERLAS