



Renteria

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

**2009 CHARDONNAY
CARNEROS
NAPA VALLEY**

COMPOSITION: 100% CHARDONNAY
VINEYARD: BUCHLI STATION VINEYARDS, LOS CARNEROS, NAPA VALLEY
HARVEST DATE: OCT 2, 2009
BRIX AT HARVEST: 25.1
FINISHED PH: 3.68
FINISHED TA: 0.55 G/100ML
ALCOHOL: 14.6 % BY VOLUME
COOPERAGE: 30% NEW FRENCH OAK
WINEMAKER: OSCAR RENTERIA
PRODUCTION: 190 CASES
RELEASE DATE: SPRING 2011
SUGGESTED RETAIL: \$40.00 PER BOTTLE

VINEYARD: THE GRAPES FOR THIS CHARDONNAY ARE FROM THE BUCHLI STATION VINEYARD IN THE LOS CARNEROS APPELLATION. THE CLONE IS DIJON 95, 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 GREATER FLAVORS FROM THE SKINS AND MORE CONCENTRATION.

VINTAGE: IN 2009 LATE SPRING RAINS DELAYED IRRIGATION NEEDS AND THE WARM SPELL IN JUNE HELPED CURTAIL EXCESSIVE CANOPY DEVELOPMENT. THOUGH RAINFALL WAS LITTLE MORE THAN TWO-THIRDS OF NORMAL FOR THE THIRD YEAR IN A ROW, THE TIMING OF THE PRECIPITATION WAS ON THE VINE'S SIDE. COUPLE THAT WITH THE LACK OF FROST AND THE MILD RELATIVELY COOL GROWING SEASON, MOTHER NATURE MANAGED TO HAVE IT ALL WORK IN UNISON TO GIVE VINES AND GRAPES THE BEST SCENARIO POSSIBLE.

TASTING NOTES: THE 2009 CHARDONNAY WENT THROUGH MALOLACTIC FERMENTATION AND REPRESENTS THE CARNEROS REGION PERFECTLY - WITH NICE FRESH ACIDITY, AND LIGHT MINERAL, STONE CHARACTERS. THIS HAS A NICE AROMA OF CRISP APPLE, PEAR AND FLORAL WITH A LONG SILKY FINISH. NOT TOO BUTTERY OR OVER OAKED.

Renteria

SALVA
TIERRA

TRES
PERLAS

RENTERIAWINES.COM