



Renteria

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**2003 Q HILL CABERNET SAUVIGNON
NAPA VALLEY**

COMPOSITION:	100% CABERNET SAUVIGNON
VINEYARDS:	100% Q HILL VINEYARD, WOODEN VALLEY, NAPA VALLEY
HARVEST DATES:	OCTOBER 20, 2003
BRIX AT HARVEST:	25.4
FINISHED PH	3.43
FINISHED TA	0.72 g/100ML
ALCOHOL:	14.5%
WINEMAKER:	KAREN CULLER
PRODUCTION:	295 CASES
RELEASE DATE:	FALL 2007
SUGGESTED RETAIL:	\$50.00 PER BOTTLE

VINEYARD: THE Q HILL VINEYARD WAS PLANTED BY SALVADOR RENTERIA IN 1974 IN WOODEN VALLEY, A SMALL VALLEY WITHIN NAPA VALLEY. THIS REGION IS LOCATED IN THE SOUTHEASTERN PART OF NAPA VALLEY AND HAS A MORE CONTINENTAL MICROCLIMATE THAN MOST OF SOUTHERN NAPA VALLEY---LESS FOG, WARMER DAYS AND NIGHTS DURING THE GROWING SEASON AND COOLER TEMPERATURES IN THE DORMANT SEASON.

Q HILL IS ONE OF THE FEW HILLS IN THIS VINEYARD AND WAS PLANTED ENTIRELY TO CABERNET SAUVIGNON, CLONE 7, ON AXR ROOTSTOCK. BECAUSE IT WAS PLANTED ON A PHYLLOXERA SUSCEPTIBLE ROOTSTOCK, IT WAS ABANDONED IN THE EARLY 1990'S, AWAITING ITS TURN FOR REPLANTING. OSCAR RENTERIA, SALVADOR'S SON, REMEMBERS HIS FATHER TALKING ABOUT THE WONDERFUL GRAPES GROWN ON Q HILL AND HE STARTED TO PRUNE THE VINES AGAIN TO MAKE THEM PRODUCTIVE IN TIME FOR THE 1997 HARVEST. THE VINES ARE EXTREMELY LOW YIELDING, USUALLY LESS THAN 1 TO 1.5 TONS PER ACRE, WITH VERY FEW CLUSTERS AND TINY BERRIES.

VINTAGE: Q HILL VINEYARD ALWAYS PRODUCES A WINE THAT IS VERY FULL, FORWARD AND HAS FIRM TANNINS AND ABUNDANT ACIDITY. BECAUSE THE TANNINS NEED TIME TO AGE AND THE ACIDITY ALLOWS THIS, THE WINE BENEFITS FROM A LONGER AGING TIME THAN MOST NAPA VALLEY CABERNETS. THIS WINE SHOULD REACH MATURITY IN 15-20 YEARS. IT WAS BOTTLED ON SEPTEMBER 1, 2005

TASTING NOTES: THE 2003 VINTAGE WAS VERY COOL AND HARVEST WAS LATE. THE WINES FROM 2003 ARE CRISP, RICH AND SHOULD BE LONG LIVED. THE BIG TANNINS THAT ARE ALWAYS PRESENT IN Q HILL GRAPES GIVE THE WINE GREAT STRUCTURE IN A YEAR OF LIGHTER TANNINS, LIKE 2003. BECAUSE OF THE HILLSIDE LOCATION, THE WARMER GROWING AREA AND THE LOW YIELD, THE WINES FROM Q HILL ARE VERY FIRM AND HIGHLY STRUCTURED WITH AN ABUNDANCE OF ACIDITY. THE AROMA IS A CLASSIC NAPA VALLEY CABERNET OF DARK FRUIT--BLACKBERRY AND CURRANT WITH LEATHER AND ANISE NOTES.

Renteria

SALVA
TIERRA

TRES
PERLAS