



Renteria

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**2004 PINOT NOIR
KNITTEL VINEYARD**

COMPOSITION:	100% PINOT NOIR
VINEYARDS:	100 % KNITTEL VINEYARD, CARNEROS, NAPA VALLEY
HARVEST DATES:	SEPTEMBER 3, 2004
BRIX AT HARVEST:	28.9
FINISHED PH	3.63
FINISHED TA:	0.58 g/100ML
ALCOHOL:	14.8% BY VOLUME
COOPERAGE:	50% NEW FRENCH OAK
WINEMAKER:	KAREN CULLER
PRODUCTION:	467 CASES
RELEASE DATE:	JUNE 1, 2006
SUGGESTED RETAIL:	\$35.00 PER BOTTLE

VINEYARD: THE KNITTEL VINEYARD IS LOCATED IN A PRIME NAPA CARNEROS SITE. IT HAS ALL OF THE ASPECTS OF A PERFECT PINOT NOIR VINEYARD: PLANTED ON AN EAST FACING, GENTLE HILLSIDE ON CLAY SOILS IN A COOL MICROCLIMATE TO FIVE 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 2004 KNITTEL PINOT NOIR WAS ON PICKED SEPTEMBER 1ST AND SEPTEMBER 3RD. THE 2004 HARVEST WAS AN EARLY RIPENING, FAST HARVEST. 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 FOUR DAYS PRIOR TO FERMENTATION IN OPEN TOP FERMENTORS, WITH BOTH NATIVE AND ASSMANSHAUSEN YEASTS, WHILE BEING PUNCHED DOWN AT LEAST 4-5 TIMES PER DAY. IT WAS PRESSED AT DRYNESS, AND PUT INTO FRENCH OAK BARRELS IMMEDIATELY. THE WINE WAS AGED 12 MONTHS IN BARRELS PRIOR TO BOTTLING ON AUGUST 31, 2005.

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 STILL HAVING A SOFT, VELVETY TEXTURE. THE WINE IS FAIRLY SLOW TO OPEN, BUT WILL DEVELOP ITS FULL POTENTIAL WITHIN THE YEAR AFTER RELEASE AND SHOULD IMPROVE FOR THE NEXT 5 YEARS.

THE 2003 KNITTEL PINOT NOIR IS CHARACTERIZED BY ITS DEPTH, RICHNESS AND ABUNDANT TANNINS. ALTHOUGH THE PALATE HAS A RICH, TANNIC FINISH, IT IS SOFTENED BY A VELVETY MID BODY. THE AROMA OF THE KNITTEL PINOT NOIR 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