



Renteria

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**2004 CABERNET SAUVIGNON
NAPA VALLEY**

COMPOSITION: 100% CABERNET SAUVIGNON
VINEYARDS: 100% ISABELLA VINEYARD, STAGS LEAP DISTRICT, NAPA VALLEY
HARVEST DATES: SEPTEMBER 30, 2004
BRIX AT HARVEST: 26
FINISHED PH: 3.72
FINISHED TA: 6.0 g/L
ALCOHOL: 14.6 % BY VOLUME
COOPERAGE: 50% NEW FRENCH OAK
WINEMAKER: KAREN CULLER
PRODUCTION: 144 MAGNUMS (1.5L)
RELEASE DATE: FALL 2010
RETAIL PRICE: \$275.00 PER MAGNUM

VINEYARD: THIS SMALL VINEYARD WAS PLANTED IN 2001 BY OSCAR RENTERIA IN HONOR OF HIS THREE DAUGHTERS: ISABELLA, MIA AND GABRIELLA. THE VINEYARD IS ONLY 1/3 OF AN ACRE AND IS PLANTED ON A 3 BY 3 SPACING IN THE STAGS LEAP DISTRICT.

VINTAGE: THE 2004 VINTAGE WAS REMARKABLE FOR WINE QUALITY THROUGHOUT NORTHERN CALIFORNIA. THE GROWING SEASON STARTED EARLY WHEN THE RAINS STOPPED IN FEBRUARY. THROUGHOUT THE SEASON, THE WEATHER WAS NORMAL AND IDEAL. THE WARMER SEASON MEANT AN EARLIER THAN NORMAL HARVEST DATE, WITH THE CABERNET HARVEST ON SEPTEMBER 30.

TASTING NOTES: THE EARLY RIPENING OF THE 2004 VINTAGE AND THE LOW YIELD OF THE VINES GIVES THE WINE A RICHNESS AND DEPTH TYPICAL OF GREAT VINTAGES. THE CHARACTERISTIC STAGS LEAP FLAVORS ARE DARK STONE FRUITS AND BRAMBLE BERRIES. THIS BERRY AROMA IS ESPECIALLY PRESENT IN THIS WINE. THE MOUTH FEEL IS ALSO A CLASSIC STAGS LEAP—PLUSH MID-PALATE WITH FULL, RICH BUT SOFT, VELVETY TANNINS. THIS WINE SHOULD AGE WELL FOR 10-15 YEARS. IT WAS BOTTLED ENTIRELY IN MAGNUMS TO ALLOW A LONGER AGING.

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SALVA
TIERRA

TRES
PERLAS