



Renteria

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

SALVA TIERRA

2005 PINOT NOIR
NAPA VALLEY

COMPOSITION: 100% PINOT NOIR
VINEYARDS: 100% KNITTEL VINEYARD, CARNEROS
HARVEST DATES: SEPTEMBER 21
BRIX AT HARVEST: 25.8
FINISHED PH 3.37
FINISHED TA: 0.77 G/100ML
ALCOHOL: 13.1% BY VOLUME
COOPERAGE FRENCH OAK BARRELS (1 TO 4 YEAR OLD BARRELS)
WINEMAKER: KAREN CULLER
PRODUCTION: 125 CASES WERE BOTTLED ON OCTOBER 10, 2006
RELEASE DATE: SPRING 2007
SUGGESTED RETAIL: \$28.00 PER BOTTLE

VINEYARDS: SALVA TIERRA, WHICH TRANSLATES AS “SALT OF THE EARTH”, IS NAMED AFTER VIRGINIA SALVATIERRA, DENISE RENTERIA’S MOTHER. RAISED ON A COFFEE PLANTATION IN COSTA RICA, VIRGINIA REARED DENISE WITH DEEP RESPECT FOR THE LAND. SALVA TIERRA, THE WINE, IS CRAFTED FROM A SIMILAR RESPECT FOR TERROIR. THE KNITTEL VINEYARD IS LOCATED IN A PRIME NAPA CARNEROS SITE. IT HAS ALL OF THE ASPECTS OF A PERFECT PINOT VINEYARD: PLANTED ON AN EAST FACING, GENTLE HILLSIDE ON CLAY SOILS IN A COOL MICROCLIMATE TO 5 DIFFERENT PINOT NOIR CLONES. CLONE 115 WAS USED IN THE SALVA TIERRA PINOT NOIR. CLONE 115 IS THE LARGEST BLOCK AND PROVIDES DEPTH AND TANNIN STRUCTURE.

VINTAGE: THE 2005 VINTAGE WAS LATE TO START DUE TO LATE AND COLD SPRING RAINS, COOL DURING THE GROWING SEASON AND THROUGHOUT HARVEST. THIS RESULTED IN A LATER THAN NORMAL HARVEST, WITH LONG HANG TIME TO FURTHER SOFTEN THE TANNINS.

TASTING NOTES: THE 2005 SALVA TIERRA PINOT NOIR HAS ALL OF THE ELEGANCE ASSOCIATED WITH A COOL GROWING SEASON, AS IN 2005. THE TANNINS ARE SOFT AND MOUTH WATERING. THE AROMAS ARE SUBTLE NOTES OF FRESH RASPBERRIES AND STRAWBERRIES. THE PALATE IS CRISP AND FRESH AND DRINKABLE YOUNG.

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SALVA
TIERRA

TRES
PERLAS