



Renteria

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**2007 PINOT NOIR
KNITTEL VINEYARD
CARNEROS, NAPA VALLEY**

COMPOSITION: 100% PINOT NOIR
VINEYARD: 100% KNITTEL VINEYARD, CARNEROS, NAPA VALLEY
HARVEST DATE: SEPTEMBER 4, 2007
BRIX AT HARVEST: 24.0
FINISHED PH: 3.76
FINISHED TA: 5.10 G/100ML
ALCOHOL: 14.5%
COOPERAGE: 55% NEW FRENCH OAK (BURGUNDY BARRELS)
WINEMAKER: KAREN CULLER
PRODUCTION: 230 CASES
RELEASE DATE: SPRING 2010

VINEYARD: 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. THE DIFFERENT CLONES NOT ONLY ADD COMPLEXITY BUT ALSO IMPART VARIOUS SENSORY COMPONENTS TO THE WINE. CLONE 115 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 KNITTEL PINOT NOIR IS GROWN IN THE WARMEST AREA OF ALL OF THE RENTERIA PINOTS. THE 2007 VINTAGE WAS AN EARLY YEAR AND THE KNITTEL PINOT HARVEST KICKED OFF THE RENTERIA CRUSH WITH AN EARLY PICK ON SEPTEMBER 4. THE HARVEST DATES OF THE DIFFERENT CLONES AT KNITTEL ARE NORMALLY SEPARATED BY 1-2 WEEKS, BUT THIS YEAR THE WARM WEATHER RIPENED THE GRAPES AT THE SAME TIME. THE PROPORTIONS OF THE CLONES WERE: 42% CLONE 777, 32% A MIX OF CALERA, SWAN AND 667, AND 26% CLONE 115.

FOR THE FIRST TIME, ALL OF THE KNITTEL CLONES WERE FERMENTED TOGETHER IN ONE OPEN TOP FERMENTOR, ALLOWING THE FRUIT/WINE TO MARRY EARLIER THAN IN THE PAST. THE MUST WAS COLD SOAKED FOR 4 DAYS PRIOR TO FERMENTATION AND THEN IT FERMENTED ASSMANHAUSEN YEAST, WHILE BEING PUNCHED DOWN AT LEAST 4 TO 5 TIMES A DAY. IT WAS PRESSED AT DRYNESS, AND PUT INTO FRENCH OAK BARRELS IMMEDIATELY. THE WINE WAS AGED 10 MONTHS IN BARRELS PRIOR TO BOTTLING ON JULY 10, 2008.

TASTING NOTES: THE 2007 KNITTEL PINOT HAS ALL THE VARIETAL AND REGIONAL COMPONENTS OF A CARNEROS PINOT NOIR. THE AROMA IS COMPLEX AND BURSTING WITH RED FRUIT, WHILE THE PALATE IS VELVETY, SMOOTH AND RICH, AND FULL BUT NOT OVEREXTRACTED. THE AROMA OF THE KNITTEL PINOT 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".

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