



*Renteria*

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**2007 CHARDONNAY  
CARNEROS  
NAPA VALLEY**

COMPOSITION: 100% CHARDONNAY  
VINEYARD: CULLEN VINEYARD, LOS CARNEROS DISTRICT  
HARVEST DATE: SEPT 6, 2007  
BRIX AT HARVEST: 24.1  
FINISHED PH: 3.70  
FINISHED TA: 0.53 G/100ML  
ALCOHOL: 13.85% BY VOLUME  
COOPERAGE: 37% NEW FRENCH OAK  
WINEMAKER: KAREN CULLER  
PRODUCTION: 180 CASES  
RELEASE DATE: SPRING 2009

VINEYARD: CULLEN VINEYARD IS SITUATED ON STEEP, 30% SLOPES ON RIDGETOPS. THE CLONE IS AN OLD WENTE SELECTION, WHICH PRODUCES VERY TINY CLUSTERS MADE UP OF "CHICKENS AND HENS", WHICH MEANS TINY BERRIES MIXED IN WITH MEDIUM SIZED BERRIES. SHATTER IS NORMAL FOR THIS VINEYARD, WHICH FURTHER REDUCES THE SIZE OF THE CLUSTER. ALL OF THIS EQUALS GREAT CONCENTRATION.

VINTAGE: 2007 STARTED OFF LIKE 2004 --- AN EARLY DRY SPRING WITH NORMAL TEMPERATURES IN THE SUMMER. IT LOOKED TO BE AN EARLY HARVEST BUT THEN AFTER THE EARLY VARIETIES LIKE SAUVIGNON BLANC CAME IN, IT COOLED AND MOST OF THE SUBSEQUENT GRAPES RIPENED SLOWLY AND RIGHT ABOUT NORMAL.

TASTING NOTES: THE 2007 CHARDONNAY, WHICH WENT THROUGH MALOLACTIC FERMENTATION, EXEMPLIFIES THE CARNEROS REGION PERFECTLY -- CRISP ACIDITY, FRESH APPLE, PEAR AND FLORAL AROMAS AND A LONG SILKY FINISH. THERE IS A HINT OF CREAM AND VANILLA IN THIS RICH, BALANCED AND TEXTURED WINE.

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SALVA  
TIERRA

TRES  
PERLAS