

Robert Renzoni

V I N E Y A R D S

July - August 2011

HERE WE GROW AGAIN!

Barely three years has passed since Robert Renzoni Vineyards opened for business on the scenic DePortola Wine Trail. Kissed by the glorious breezes that blow through the Rainbow Pass, surrounded by gorgeous mountains that offer unparalleled views for all to enjoy, and blessed to be in the company of other winemakers we are honored to call friends, we have been cultivating the California soil that returns to us the marvelous fruit from which we produce our wines. Nestled here in the Valle de Los Caballos, we have been honored to meet and share a glass of wine with our customers – many of whom are like extended family.



Fermentation tanks to be delivered in July!

Indeed it was Mahatma Gandhi who said; “A customer is the most important visitor on our premises, he is not dependent on us. We are dependent on him. He is not an interruption in our work. He is the purpose of it. He is not an outsider in our business. He is part of it. We are not doing him a favor by serving him. He is doing us a favor by giving us an opportunity to do so.”

And so it is with you, our Vino Famiglia, in mind, that we have begun to expand the winery this year, so as to serve you better, and bring to your table ever-better wines for your enjoyment. Recent visitors to the winery this Spring may have noticed the preparation of space along the eastern side of the winery’s Barrel Room. Summer will

witness the addition of three stainless steel tanks that will be used, along with several new pieces of equipment, in the wine making process with the coming harvest this Fall. The growth in these production facilities will be instrumental in the creation of our 2011 LaRosa, our 2011 estate-grown Julia’s Vineyard Pinot Grigio, and a special new white blend we are excited to

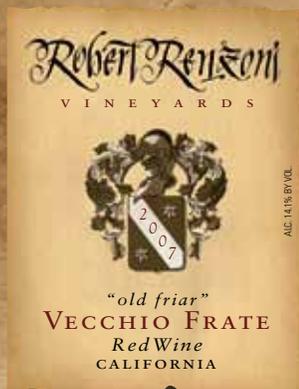
introduce next year.

To you, our Vino Famiglia, we owe our thanks. What began three years ago as a dream to continue the century-old tradition of Renzoni family winemaking has firmly taken root in the Temecula Valley and allowed us to grow. We are honored to have you as customers and as friends.

Alla Famiglia!

ROBERT RENZONI, PROPRIETOR

July Rossa Wine Club Package



The fruit used for our 2007 Vecchio Frate was hand-selected on September 7th from French Camp Vineyard, located in Paso Robles, & Los Caballos Vineyard in Temecula. Whole-cluster pressed and fermented in stainless steel, this wine is rich, deep and dark in color and offers a mouth-filling spicy and meaty character with a touch of chocolate, leading to a rich lingering finish. Aged 21 months in French Oak.

Suggested Food Pairings

This wine is the perfect accompaniment to a wide variety of foods, including grilled eggplant or pork loin chops.

Varietal Composition

90% LaGrein (pronounced La-GRINE)
10% Merlot

Appellation
California

Harvest Date

September 7, 2007

Average Brix at Harvest
25.1°

Titratable Acidity (pH)
0.58/ 3.65

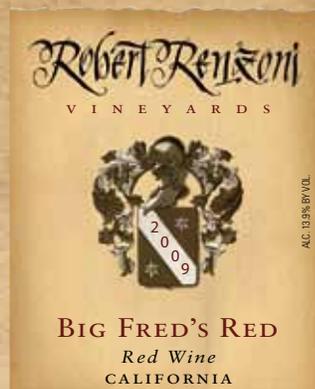
Alcohol

14.1% by volume

Released

January, 2010

Retail Price
\$38



The Zinfandel fruit used for our 2009 Big Fred's Red was hand-selected from Hofer Ranch Vineyard located in Rancho Cucamonga. The Sangiovese fruit used was hand selected from French Camp Vineyard in Paso Robles. Whole-cluster pressed and fermented in stainless steel, this wine offers aromas of ripe blueberry and black cherry, hints of caramel, with notes of dark fruit and cherry on a soft finish. Aged 18 months in 100% American oak.

Suggested Food Pairings

This wine is the perfect accompaniment for pasta with tomato sauce, hearty cheeses, and rich meat dishes.

Varietal Composition

50% Zinfandel, 50% Sangiovese

Appellation
California

Harvest Date

September 19 & 26, 2009

Average Brix at Harvest
24.4°

Titratable Acidity (pH)
0.64/ 3.51

Alcohol

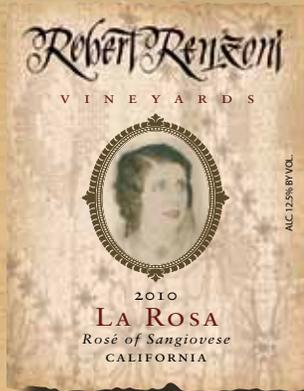
13.9% by volume

Released

July, 2011

Retail Price
\$24

August Vista Wine Club Package



The fruit used for our 2010 La Rosa (Rosé of Sangiovese) was hand-selected on August 29th from French Camp Vineyard, located in Paso Robles. This wine offers light strawberry citrus flavors layered with hints of passion fruit, cranberry, pomegranate and pink grapefruit.

Suggested Food Pairings

Very refreshing - perfect as an aperitif or with fresh veggies, highly flavored Asian food, salads, pizza, hamburgers or grilled poultry or fish.

Varietal Composition

100% Sangiovese

Appellation

California

Harvest Date

August 29, 2010

Average Brix at Harvest

22.5°

Titratable Acidity (pH)

0.61/3.17

Alcohol

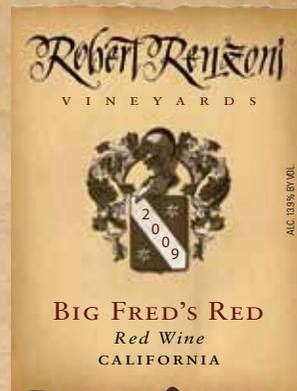
12.5% by volume

Released

March, 2011

Retail Price

\$16



The Zinfandel fruit used for our 2009 Big Fred's Red was hand-selected from Hofer Ranch Vineyard located in Rancho Cucamonga. The Sangiovese fruit used was hand selected from French Camp Vineyard in Paso Robles. Whole-cluster pressed and fermented in stainless steel, this wine offers aromas of ripe blueberry and black cherry, hints of caramel, with notes of dark fruit and cherry on a soft finish. Aged 18 months in 100% American oak.

Suggested Food Pairings

This wine is the perfect accompaniment for pasta with tomato sauce, hearty cheeses, and rich meat dishes.

Varietal Composition

50% Zinfandel, 50% Sangiovese

Appellation

California

Harvest Date

September 19 & 26, 2009

Average Brix at Harvest

24.4°

Titratable Acidity (pH)

0.64/3.51

Alcohol

13.9% by volume

Released

July, 2011

Retail Price

\$24

From the Wine Club Department



Dear VINO Famiglia Member,

Hopefully everyone is enjoying their summer by now! I'm always reminded of the phrase "be careful what you ask for" when I think about folks who were complaining about our chilly June. July arrived like a 4th of July firecracker and it looks like we're in for a long, hot summer here in the Temecula Valley. Believe it or not, I'm already missing what we call "June gloom." But, on the other hand, summer is the time we look forward to most because many of you will be visiting us. It's always nice to greet our extended family, hear about your travels and enjoy the current vintages.

Speaking of trying to beat the heat...we have just the place for you. We have officially opened The Little Wine House which is located on our picnic grounds. The Little Wine House will be open every Saturday from Noon to 5pm and is a place where you can escape the crush (pun intended) of wine tasters and enjoy a bottle or glass of Robert Renzoni wine and your picnic lunch. We're also serving our delicious Pinot Peach Bellini's, which really hit the spot on a hot day. It's a nice place to kick back, take a break and enjoy the scenery of the vines. If you prefer to do wine tasting, you can visit our Tasting Room and one of our friendly staff will guide you through our selections.

If you plan on visiting Temecula wine country this summer, don't forget to bring a separate "wine" cooler...packed with ice! Even a few minutes in a hot car can ruin your day's purchases, not to mention the interior of your car, if the cork pops. Trust us on this advice and plan ahead so your wine will be as delicious when you get home as it was in the Tasting Room! And, as always, don't forget to bring in your recycle bag when you visit. When you bring in your RRV bag and purchase two bottles or more per visit, you will receive a sticker for your RRV Card. When you have collected 10 stickers, you can select a bottle of wine (your choice) for FREE! Now that should get you motivated to put your recycle bag in your car right now. Don't have an RRV Sticker card? Ask your server for one on your next visit...they're free.

If you're a UPS customer and are traveling during wine club shipment time, please let us know so your wine won't be returned to us! We need at least two weeks' notice prior to shipping. We can then send your wine out when you return from your travels. If you're going to be in the area and would like to pick up your wines instead of having them shipped, we also need two weeks' notice to stop the process.

Remember to check our website for updated information on events happening at the winery. All event dates and musicians are posted as well as new releases. And if you want "breaking news," join us on Facebook and interact with fellow Robert Renzoni followers. Two other great websites to visit are the Temecula Winegrowers Association at www.temeculawines.org and the De Portola Wine Trail at www.deportolawinetrail.com. If you are planning a visit to the area, these sites offer comprehensive information about our region, places to visit, events, accommodations, transportation, maps and places to eat. In other words, they're a great guide!

Don't forget to update any changes to your account such as address, telephone number, email and credit card information. Since most of our communication is by email, it's important to keep it current. If you haven't received at least one email from us in the last two months, chances are we don't have it right. Please email me at wineclub@robertrenzonivineyards.com so I can verify it. Whatever your summer plans, we hope that Robert Renzoni Vineyards is included. And if you can't visit, you can always plan ahead and order wines online so that you can take us with you! From all of us here at the winery, we wish you a fun, safe and enjoyable summer.

Alla famiglia,

Karin Duval, Wine Club Manager

wineclub@robertrenzonivineyards.com • 951-302-8466

Blueberry B.B.Q. Sauce

1 1/2 cups Chicken Broth
2 1/2 cups Frozen Blueberries
1/2 cup Orange Juice
1/2 cup Lemon Juice

1 tsp. Ground Cinnamon
1/2 tsp. Ground Cloves
1/2 tsp. Cayenne Pepper
1/2 cup Ruby Port or RRV Paradiso

1/2 cup Orange Marmalade
1/2 cup Ketchup
3 Tbsp. Corn Starch

Combine the first 7 ingredients in sauce pan. Bring to a boil over medium heat. Reduce and allow to simmer for 15 minutes. Remove from heat and pour into blender. Blend until smooth. Pour back into sauce pan and return to heat. Bring to boil. In a small bowl, whisk port, cornstarch, ketchup, and marmalade together. Whisk into sauce when it returns to boil. Continue to cook for 2-3 minutes.

Heat ribs on grill. Smother BLUEBERRY BBQ sauce over both sides of ribs. Remove, serve, ENJOY!

Don't forget, "It's more fun to eat in a tavern than drink in a restaurant".

Recipe Courtesy of J. Carter's Tavern Grill

40365 Murrieta Hot Springs Road C-14, Murrieta, CA 92563 • (951)894-2700 • www.JCartersTavernGrill.com