

Robert Renzoni

V I N E Y A R D S

March - April 2012

The Envelope Please...

I can clearly recall Oscar night around our house when I was a kid. Our usual Sunday evening three-hour family meal was cut short. The table was cleared, the dishes were washed and the leftovers quickly placed in one of Mom's many Tupperware containers. There would be no lingering over another bottle of wine around the table this evening, nor over a cup of coffee spiked with a shot of Sambuca. No, not on this night. This was Oscar night. We were front and center in front of the TV for the red carpet parade and the following awards ceremony, which always, predictably, went well past the scheduled conclusion time listed in the local paper. No matter, it was Oscar night. School in the morning? That's OK, Mom said we could sleep in and miss the bus - she'd drive us to school so we could get an extra half-hour of shut-eye. After all, it was Oscar night.

And so it went for many years that we'd eat fast, sleep less, and literally camp out in front of the TV for hours to watch this glamorous display unfold. Looking back on those times, I realize now that we watched this event less for the glamour and more for the privilege of watching men and women who excelled at their craft - the art of filmmaking. Perhaps it was Shirley MacLaine who said it best in her 1983 acceptance speech:

"Films and life are like clay, waiting for us to mold it. And when you trust your own insides and that becomes achievement, it's a kind of principle that seems to me is at work with everyone. God bless that principle. God bless that potential that we all have for making anything possible if we think we deserve it."

Winemaking and filmmaking are alike in many ways. They both require unique skills, infinite patience, and a dose of good fortune. Like actors and actresses, winemakers spend years refining their craft so that others may benefit from their labor. And like award-winning actors and actresses, award-winning winemakers know that there is great honor in being recognized amongst your talented peers.

It is for those reasons that we are so grateful and humbled to be recognized this year by Inland Empire Magazine. We are honored to have received gold medals for our 2011 Julia's Vineyard Pinot Grigio and for our 2008 Barbera, as well as having received a silver medal for our 2009 Tempranillo.

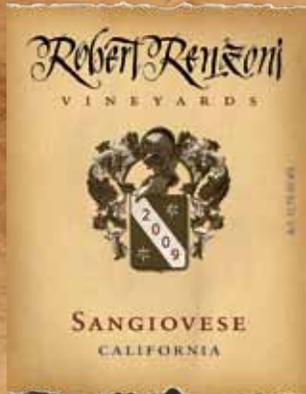
We'd be honored to have you visit us at the winery to taste these award-winning wines as well as the many other wines we've created for your enjoyment. While I can't promise any paparazzi will be there to greet you, you can be assured that you'll always receive the red-carpet treatment at our winery. And you won't even have to stay up late or miss the bus in the morning...unless you want to...who knows, maybe my Mom will offer to drive you instead!

Alla Famigila!



ROBERT RENZONI, PROPRIETOR

March Rossa Wine Club Package



The fruit used for our 2009 Sangiovese was hand-selected on September 24th from French Camp Vineyard, and Lockwood Vineyard located in Paso Robles. Whole-cluster pressed and fermented in stainless steel, this wine offers subtle aromas of toffee and fresh berries with distinctive notes of cherry and raspberry. A hint of vanilla adds a lingering soft finish. Aged 18 months in 100% American Oak.

Suggested Food Pairings

Well-balanced for the flavors of chicken, red meat, fish, lamb, pork, pastas, stews or well-aged cheeses.

Varietal Composition
100% Sangiovese

Appellation
California

Harvest Date
September 24, 2009

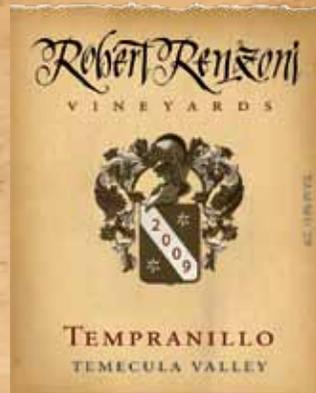
Average Brix at Harvest
24.8°

Titratable Acidity (pH)
0.61/ 3.62

Alcohol
13.7% by volume

Released
March, 2012

Retail Price
\$28



Our 2009 Tempranillo, sourced from Pio vineyard, located in the Temecula Valley, was hand selected. This wine offers a beautiful bouquet of violets on the nose amid layers of spice, black currant, tobacco, rich caramel, cigar wrap and hints of leather on the firm and powerful finish.

Suggested Food Pairings

Our 2009 Tempranillo pairs well with an array of grilled vegetables, luscious meats, game or even mildly spiced tapas, and of course, Italian dishes with Mama Rosa's Marinara sauce.

Varietal Composition
100% Tempranillo

Appellation
Temecula Valley

Harvest Date
September 24, 2009

Average Brix at Harvest
25.3°

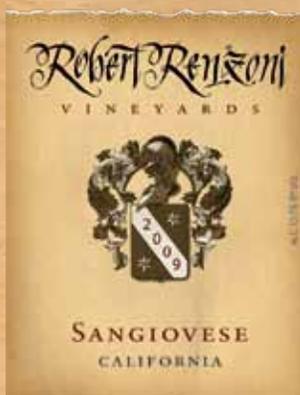
Titratable Acidity (pH)
0.64/ 3.85

Alcohol
13.9% by volume

Released
September 11, 2011

Retail Price
\$36

April Mista Wine Club Package



The fruit used for our 2009 Sangiovese was hand-selected on September 24th from French Camp Vineyard, and Lockwood Vineyard located in Paso Robles. Whole-cluster pressed and fermented in stainless steel, this wine offers subtle aromas of toffee and fresh berries with distinctive notes of cherry and raspberry. A hint of vanilla adds a lingering soft finish. Aged 18 months in 100% American Oak.

Suggested Food Pairings

Well-balanced for the flavors of chicken, red meat, fish, lamb, pork, pastas, stews or well-aged cheeses.

Varietal Composition

100% Sangiovese

Appellation
California

Harvest Date

September 24, 2009

Average Brix at Harvest
24.8°

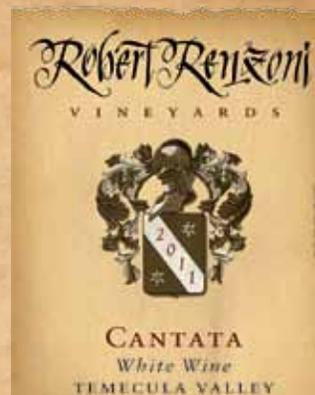
Titratable Acidity (pH)
0.61/ 3.62

Alcohol
13.7% by volume

Released

March, 2012

Retail Price
\$28



The fruit used for our 2011 Cantata was hand-selected from Gray family vineyard, located 500 yards west of our estate. Whole-cluster pressed and fermented in stainless steel, this wine offers a crisp bouquet of apple and pear on the nose with a hint of pineapple on the finish.

Suggested Food Pairings

Cantata pairs nicely with seafood, light pastas and cheese cracker combinations. Avoid pairing with foods that have high acid contents, like citrus fruits or tomato-based recipes.

Varietal Composition

60% Pinot Grigio, 40% Viognier

Appellation
Temecula Valley

Harvest Date

August 16, 2011

Average Brix at Harvest
22.8°

Residual Sugar
Dry

Titratable Acidity (pH)
0.66/ 3.54

Alcohol
13.3% by volume

Released

February, 2012

Retail Price
\$20

From the Wine Club Department



Dear Vino Famiglia member;

Spring is in the air for us here at the winery and we've been doing some "spring cleaning"! Lots of changes have occurred in a very short period of time. Our crush pad outside is being expanded, our cellar master is busy tending to our barrels now stored in the tasting room and the staff is busy finding nooks and crannies for storing our new vintages, which has proven to be a major challenge. It's a fun and exciting time for all of us.

Having said that, we are asking for your help if you are a Pick Up customer. When wines are released for Wine Club, we currently give you 30 days to pick up your release at the winery. In the past, we've been pretty relaxed about this part of the business because we know that most of you eventually come in to pick up your wines and we had the room to store them. Yes, we did threaten to consume your bottles if you didn't make it within the 30 days, but you knew we were just teasing. The new changes to our production facility/Tasting Room have decreased our storage space so we now have to be more diligent about making sure wines are picked up in a timely manner. We're asking you, our Will Call Customers to help us by picking up your wines within 30 days of the release date. All release dates, as well as billing and shipping dates, are now posted for the entire year on our website under the Wine Club events tab. If you cannot pick up your wines within the 30 day time frame and need special arrangements, just email me and we'll work something out. Or, if you know you only visit us a couple of times a year, switch your preference to delivery. You'll save time worrying about how to pick up, not to mention the convenience of delivery. Delivery charges are a flat rate of \$15 per wine club shipment...that beats filling up your gas tank these days!

You can also designate a friend or family member to pick up your wines. You need to put that person "on file" with me before we can release any wines to someone not on your membership. You can call or email me with the person's name and I will add it to the notes section in your account. We keep the information on file so you only need to do this one time. That way, if your friends are visiting the area, they can pick up your wines for you. Of course, we recommend you choose only trustworthy friends for this important task!

That last thing we want to do is charge you for shipping your wines when you are a Will Call customer, however, with limited storage space, we will start billing and shipping Wine Club releases to members who consistently forget to pick up their wines within the 30 day time frame.

Just a reminder...weekends are very busy days for us. If you are coming in to pick up more than two wine club releases, please give us advance notice so we can pack up your wines and have them ready for you! Just email me and let me know what day you will be visiting and we'll take care of the rest. This saves both of us time and frustration. The entire staff thanks you for this courtesy!

On another note, have you had any changes to your home address, credit card or email? If you're a shipping customer, it is imperative that we have your current address on file. Additional shipping charges are incurred if we have to re-ship your wines. If you haven't received an email from us within 2 months (we don't send them often) please contact me to verify your email address. Sometimes it's very difficult for us to read your writing on the membership form...especially after a couple of tastings. We might not have it correct in our system. In addition, make sure you add wineclub@robertrenzonivineyards.com to your email address book. That will help your system know our emails are not spam. And last, but not least, if your credit card does not go through during our billing process, your account is suspended until we get updated information from you. I do send a personal email to everyone at billing time if there is a problem with your credit card in hopes that I can get the new information so your membership benefits are not interrupted.

Now for the fun part! Have you all tried the new Sonata that was in your last wine club release? If not, try it now because it's only available to wine club members thru March 31. It's a delicious blend of our Estate Brunello and Cabernet Sauvignon and production was small. We're not even pouring it in the Tasting Room. If there is any left at the end of March, we will open up sales to the general public, but we doubt that will happen. So, if you like this wine, don't wait! You can place your order online or in the Tasting Room. No phone calls for orders will be accepted on weekends.

If you need any assistance with your membership, just let me know. As always, I look forward to meeting you at the winery!

Alla Famiglia,

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