

Robert Renzoni

V I N E Y A R D S

May - June 2012

Let Us Take You to Tuscany!

Ah....if only we could! Just imagine a trip to a centuries-old Tuscan villa, sitting on the piazza and dipping a loaf of crusty bread in garlic-infused olive oil, the sun drenching you in its' warm glow as you stare out over the rolling hills, lush with acre upon acre of vineyards...and then there's the wine! When I was a kid, I was lucky enough to take this trip. Dad packed us up and took us to Italy one beautiful, hot summer. We traveled throughout Italy, but the memory that sticks with me most is of Florence, and the surrounding Tuscan countryside. It was there that I first tasted Brunello di Montalcino - perhaps one of the best known varietals in all of Italy, and certainly one of the most expensive and admired.

I thought you might be interested in a little history on Brunello. One of the first records of "Brunello" was a red wine that was made in the 14th century in the Montalcino area - about 75 miles south of Florence. In the mid-1800s, an Italian farmer named Clemente Santi isolated certain plantings of Sangiovese vines in order to produce a 100% varietal wine that could be aged for a considerable period of time. In 1888, his grandson Ferruccio Biondi-Santi released the first "modern version" of Brunello di Montalcino that was aged for over a decade in large wood barrels. By the end of World War II, Brunello di Montalcino had developed a reputation as one of Italy's rarest wines. While Biondi-Santi's success inspired many other wineries to make Brunello di Montalcino, even today there are less than 200 producers of Brunello di Montalcino, most of whom are small farmers and family estates. That's not enough in my humble opinion. So we'd like to add one more to that list of small family wineries

making wine from the grape who's name is loosely translated as "small dark one". This clone of Sangiovese grape makes some of the world's most memorable wine.

In February each year, winemakers in Montalcino celebrate "Benvenuto Brunello" - Welcome Brunello. This month we will also celebrate "Benvenuto Brunello" as we mark the long-awaited debut of our estate-grown Brunello. We planted the Brunello clone of Sangiovese in our vineyards several years ago and have anxiously looked forward to sharing it with our Vino Famiglia. We set out to create a wine that would make our family's founders proud. Like it's Italian counterpart, Robert Renzoni Vineyards' Brunello is available in only small quantities. Our first vintage yielded only 95 cases. We are initially releasing this first bottling of our Brunello to our Vino Rosso club members as part of the May shipment. All wine club members may order Brunello while supplies last. Brunello will not be offered in our tasting room due to the limited quantities available.

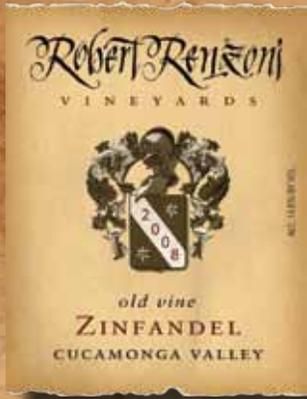
So while we can't take you to Montalcino, we can bring Montalcino to you in the form of our new Brunello. Relax into your favorite chair, close your eyes, and picture the rolling hillsides surrounding that Tuscan villa, and enjoy.

Alla Famiglia!



ROBERT RENZONI, PROPRIETOR

May Rossa Wine Club Package



The fruit used for our 2008 Zinfandel was hand-selected on August 25th, from Hofer Ranch Vineyard, and Lopez Ranch located in Rancho Cucamonga. Whole-cluster pressed and fermented in stainless steel, this wine offers brilliant aromas of ripe blueberry and blackberry, accented by soft black pepper, with a rich lingering finish. Aged 18 months in 100% American oak.

Suggested Food Pairings

This wine is the perfect accompaniment to a wide variety of foods, including pasta with tomato sauce, hearty cheeses, and rich meat dishes.

Varietal Composition

100% Zinfandel

Appellation

Cucamonga Valley

Harvest Date

September 25, 2008

Average Brix at Harvest

24.8°

Titratable Acidity (pH)

0.64 / 3.67

Alcohol

13.7% by volume

Released

March, 2011

Retail Price

\$32



Our first vintage, limited release 2009 Estate Brunello di Sangiovese starts out ripe and accessible, boasting notes of cranberry, cherry and bright red fruit flavors, filling the pallet with a flowing bouquet of raspberry, cocoa and toasted oak, adding complexity on the delicate, nuanced finish. The wine's up-front personality makes it an excellent choice for enjoyment over the next handful of years.

Suggested Food Pairings

The perfect accompaniment to red meat dishes, hearty cheeses, and of course, Italian dishes with Mama Rosa's Marinara Sauce.

Varietal Composition

100% Brunello Sangiovese

Appellation

Temecula Valley

Harvest Date

September 6, 2009

Average Brix at Harvest

24.6°

Titratable Acidity (pH)

0.62 / 3.63

Alcohol

14.6% by volume

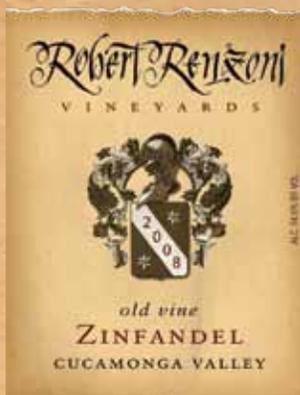
Released

May, 2012

Retail Price

\$42

June Vista Wine Club Package



The fruit used for our 2008 Zinfandel was hand-selected on August 25th, from Hofer Ranch Vineyard, and Lopez Ranch located in Rancho Cucamonga. Whole-cluster pressed and fermented in stainless steel, this wine offers brilliant aromas of ripe blueberry and blackberry, accented by soft black pepper, with a rich lingering finish. Aged 18 months in 100% American oak.

Suggested Food Pairings

This wine is the perfect accompaniment to a wide variety of foods, including pasta with tomato sauce, hearty cheeses, and rich meat dishes.

Varietal Composition

100% Zinfandel

Appellation

Cucamonga Valley

Harvest Date

September 25, 2008

Average Brix at Harvest

24.8°

Titratable Acidity (pH)

0.64/ 3.67

Alcohol

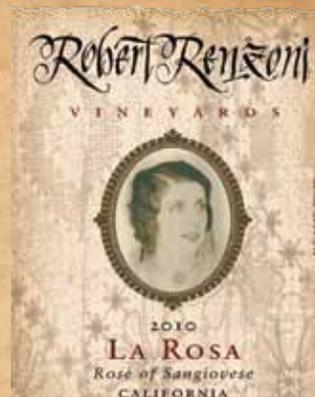
13.7% by volume

Released

March, 2011

Retail Price

\$32



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°

Residual Sugar

1.4%

Titratable Acidity (pH)

0.61/ 3.17

Alcohol

12.5% by volume

Released

March, 2011

Retail Price

\$17

From the Wine Club Department



Dear Vino Famiglia member;

Summer is almost here and as the weather warms up, we want to share some tips with you to keep your wine safe! For those of you who don't know, summer heat and wine is never a good thing!

When visiting wine country, bring an extra cooler (with ice) to store any wine purchases you may make. Even 10 minutes in a hot car can damage your wines! Treat your wine like you do your picnic lunch and your wines will be just as good as the day you tasted them. If you purchase wines from us, we will gladly hold them here at the winery while you enjoy your day. Since we are open an hour later than most wineries, you can pick them up as you head out of town.

It's also a good idea to throw in some bottled water to drink in between your winery stops. Dehydration can happen quickly during our hot summer days. If "Fido" is traveling with you, please, don't ever leave him or her in a hot car while wine tasting! Even with the windows cracked open and parked in shade, the temperature in a car can rise to well above 100 degrees in just a matter of minutes. Those temperatures can be fatal to your pet. Be sure to call ahead and see if the wineries you are visiting allow dogs in the Tasting Room. We allow dogs if they are on a leash and well-mannered.

We also want to remind you of our new Vineyard Walking Tours. This is a fabulous way to get up close and personal with the vines! Our personally guided tours start right in the vines where you will learn about soil conditions, varietals and all things it takes to produce great grapes that make fabulous wines. You will enjoy tasting the "fruits of our labor" in the vineyard and when you return for a private tasting among the tanks. Each guest receives a beautiful crystal souvenir glass and a very memorable day! Wine club members and their guests receive 25% off all tours. For detailed information, visit our website or contact me. May and June are wonderful times in the vineyard for touring!

Just a couple of other "summer" reminders for everyone. If you are visiting the winery on a busy Saturday or Sunday and need to pick up several months' worth of wine club releases, please call ahead so we can pre-pack them for you. They'll be ready when you arrive and will save everyone time.

Every Sunday from 2P to 5P we have music here at the winery. Come out and enjoy a bottle of your favorite wine and listen to our talented local musicians. For a complete schedule, please visit our website at www.robertrenzonivineyards.com. NOTE: If you are planning a picnic, please call ahead to make sure our picnic grounds are open. We sometimes close for a special event and don't want you to be disappointed!

As always, we appreciate you, our wine club members and want your experience with us to be fun and enjoyable. If there is anything we can assist you with, please let us know.

Alla Famiglia,

Karin Duval, Wine Club Manager
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From Mama Rosas Cookbook - Risotto Alla Toscana

1/4 lb. butter	1 cup rice
1 large onion, diced	1/2 cup Robert Renzoni Pinot Grigio
2 large tomatoes, diced	Parmesan Cheese

In a frying pan, melt 1/4 pound of butter and sauté one large diced onion and two large diced tomatoes, about 8 to 10 minutes. In a separate pan, steam one cup of rice to al dente. Add a half cup of Robert Renzoni Pinot Grigio and continue cooking until wine is reduced and rice is desired tenderness (about 5 minutes). Combine all of the ingredients together in the frying pan, mixing thoroughly and serve with Parmesan cheese.

Makes 4 side dish servings or 3 entree dishes.

Buon Aperitivo!!