

# Robert Renzoni

V I N E Y A R D S

November-December 2012

*It's the Most Wonderful Time of the Year...*

The holidays are truly the most wonderful time of the year and a time that we cherish here at Robert Renzoni Vineyards for many reasons. The season is a time for each of us to reflect on the year just past, and to give thanks for our many gifts. It is a time to hold our family close, and to cherish the time we have with one another. We are especially grateful this year for the blessings of our immediate family, our wonderful family here at the winery, and for you - our Vino Famiglia.



HAPPY HOLIDAYS FROM THE RENZONI FAMILY

Over one hundred years ago, our forbearers journeyed to this great country of ours, continuing the honorable tradition of winemaking that they originated along Italy's Adriatic coast. It is with great pride, and in their honor, that we create Robert Renzoni wines for your enjoyment. Just over five years ago, we opened our doors in Southern California. In the time that has passed since those first days, we have been honored by new friendships - both here in the valley and across the country. We have been honored by awards for many of our wines. And, we have been honored by your patronage here at our winery. We are eager to share 2013 with you as well, as we look forward

to welcoming you to our much-anticipated new tasting villa, where you'll be able to enjoy new vintages of some of our most popular wines in Tuscan-themed surroundings unlike any other.

As 2012 draws to a close and we each look forward to a year full of hope, our wish for you this holiday season is one we extend to you each and every year. Whether you celebrate Christmas, Hanukkah, Kwanzaa, or simply the joy of family and friends coming

together, may this holiday and the

coming year be filled with good health, much happiness, and continued joy in both the large and small wonderments of life.

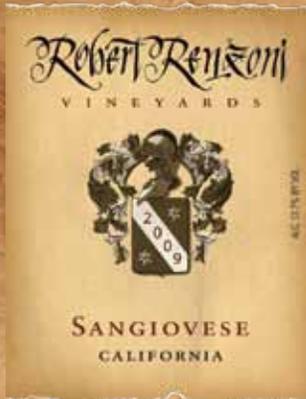
From our family to yours..... Buon Natale.....and Alla Famiglia!

*Robert & Leila Renzoni*

*Fred & Julie Renzoni*

*Jeff & Linda Renzoni*

# November 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)

0.63/ 3.56

### Alcohol

13.9% by volume

### Released

March, 2012

### Retail Price

\$28



Our Paradiso Dessert Wine is crafted in a traditional Port style made from the authentic Portuguese grape Touriga Nacional. This wine offers rich and elegant flavors of blackberry and black cherry that are influenced by just a touch of hazelnut and dark chocolate. Aged in small French oak barrels for thirty-six months, this wine is soft and delicate throughout the palate with a silky rich finish.

## Suggested Food Pairings

This wine is the perfect accompaniment to rich, dark chocolate desserts and blue cheese.

### Varietal Composition

100% Touriga Nacional

### Appellation

California

### Harvest Date

2009

### Average Brix at Harvest

32.1°

### Residual Sugar

10.5%

### Titratable Acidity (pH)

0.67/ 3.48

### Alcohol

18.8% by volume

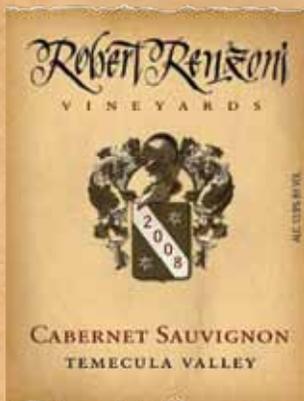
### Released

February 2011

### Retail Price

\$49

# December Vista Wine Club Package



Our 2008 Cabernet Sauvignon is sourced from our estate. This "Meritage" style Cabernet Sauvignon is rich and concentrated, offering subtle aromas of cedar, black currant and vanilla, followed by distinct flavors of blackberry, cherry and plum, with a well-balanced finish. Aged 20 months in 100% French oak.

## Suggested Food Pairings

Our 2008 Cabernet Sauvignon is the perfect accompaniment to a wide variety of foods, including red meat dishes, hearty cheeses, and of course, Italian dishes with tomato sauce.

### Varietal Composition

80% Estate Cabernet Sauvignon,  
10% Merlot, 10% Cabernet Franc

### Appellation

Temecula Valley

### Harvest Date

September 27, 2008

### Average Brix at Harvest

25.6°

### Titratable Acidity (pH)

0.61/ 3.62

### Alcohol

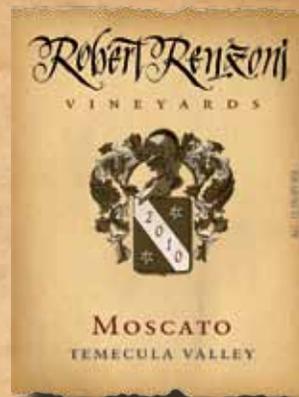
13.9% by volume

### Released

January, 2012

### Retail Price

\$36



The fruit picked for our 2010 Muscat Canelli was hand-selected on August 21st from VLR Vineyard, located in Temecula Valley. This wine offers hints of delicate apricot, peach, spice and caramel apple flavors on the finish.

## Suggested Food Pairings

Very refreshing - perfect as an aperitif or with fresh veggies, spicy flavored Asian food, salads, specialty cheeses, or grilled poultry or fish.

### Varietal Composition

100% Muscat Caneli

### Appellation

Temecula Valley

### Harvest Date

August 21, 2010

### Average Brix at Harvest

23.5°

### Titratable Acidity (pH)

0.64/ 3.38

### Alcohol

12% by volume

### Released

December, 2011

### Retail Price

\$19

# From the Wine Club Department



Dear Vino Famiglia members;

I can't believe I'm writing the last newsletter for 2012! As I get older, I am amazed at how fast each year goes by. So much to say, so little space to write, but I'll start with the most important...YOU, our wine club members. All of us at Robert Renzoni Vineyards thank you for a wonderful year of fun times and great memories! You are a huge part of our success and we say "Grazie" for your continued support, loyalty, enthusiasm and friendship. We know that economic times have been difficult for many of our members and we feel very blessed to know that you have chosen to keep our "famiglia" and wines as a priority.

As this year comes to a close, we have some tips to help make your holiday season a little less hectic and a lot more enjoyable for your family, friends and associates.

Tip #1: Wine is always an appreciated gift at the holidays. We are offering FREE shipping on all wine and/or olive oil orders (minimum 4 bottles – mix and match ok) between November 15 and December 15. This means you can give everyone on your list (including yourself) something they will really enjoy; our wine! We'll even include a holiday gift card. Our wines can also be the star of your holiday parties, so take advantage of this once a year deal and stock up.

Tip #2: Tired of giving the same old gift? This year give someone the gift that keeps on giving...a Robert Renzoni Wine Club membership. Memberships are available for 3 months or more and it's simple to sign up friends, business associates or family. Contact me at [wineclub@robertrenzonivineyards.com](mailto:wineclub@robertrenzonivineyards.com) and we'll make it easy. Your recipient receives a special announcement of the membership and will enjoy this gift for many months to come.

Tip #3: Not sure what wines your friends like? We have Gift Certificates available in any denomination. Gift certificates can be used for anything in the winery, including merchandise. We have great wines and cool merchandise for everyone on your list. We'll even throw in two 2 for 1 coupons so your friends can save on wine tasting too! How easy is that?

Tip #4: Don't lose yourself in what can be a stressful time of year. Take time out to reflect on the everyday blessings of family and friends. If possible, come and visit our beautiful Temecula wine country, enjoy a picnic in our peaceful surroundings and lift a glass to enjoying the moment! Remember, as a member, when you bring your friends and family for wine tasting, two people are free and the rest are all 50% off...no limit.

Last, but NOT least...have a lot of family or friends in town and looking for a fun and unique wine experience? Join us for our guided Vineyard Walking Tour! Our tours start right in the vines where you will learn about soil conditions, varietals and all things it takes to produce great grapes. During this interactive tour, you'll be sipping three wines produced from our vineyards. Next you will tour our wine making facilities and learn about everything from crush to tank and more. End with a private tasting among the tanks and enjoy four more of our exclusive wines paired with select cheeses. Each guest will receive a crystal souvenir logo glass to remember their day in the vines. Wine Club members and their guests receive 25% discount off the retail price of \$35.00 per person. Please contact me direct for additional information and/or reservations for this exciting experience. Visit our website under the Inquire and Visit tab for more information.

As always, we are here for you should you need any assistance or have any questions regarding your wine club membership. You can also visit our Q & A section online at [www.robertrenzonivineyards.com](http://www.robertrenzonivineyards.com) under the Wine Club tab. You'll find the Monthly Specials listed, billing and shipping dates, wine club pick up dates and winery news.

As we say goodbye to 2012, our entire staff wishes you and your family good health and prosperity for the New Year! We look forward to seeing you in 2013.

Salute!

Karin Duval, Wine Club Manager  
[Wineclub@RobertRenzoniVineyards.com](mailto:Wineclub@RobertRenzoniVineyards.com)