

Robert Renzoni

V I N E Y A R D S

September - October 2011

THE HARVEST!

Ah the harvest! Is there any better time to be a winemaker? For some, I'm sure it's the tasting of the wine, many months after you've crushed the grape and labored over the wine, turning it into something memorable. For me, the harvest is the thing - that unquestionable return to our roots - pardon the pun - from which all winemakers come. It's the change in the air, the first coolness in the soil, the shift in the breezes, and the difference in the clouds rushing by our vineyard...

In Temecula - and here at Robert Renzoni Vineyards - we are blessed with rich soil and a climate perfectly suited for the cultivation of the grapes that our forefathers taught us to use to create the wines we make today for your table. Just close your eyes and picture it - the rolling hills covered in lush vines heavily laden with succulent fruit awaiting the harvest. Then contrast these lush rolling hills against the glorious mountain ranges and pale blue skies dotted with wispy white clouds, all of it cooled by the afternoon breezes that rush at us through the Rainbow Pass. Our valley is a truly unique and beautiful setting - one that makes the harvest a moment in time unlike any other you'll experience during the year. With every harvest comes the ability to make something memorable from that which the Earth generously gives us. It is in the setting described above and with this thought in mind that we approach every harvest.

Despite a difficult growing season for some this year, the microclimate at Robert Renzoni Vineyards allowed our Pinot Grigio, Cabernet Sauvignon and Brunello Sangiovese vineyards to escape any major damage and the fruit is looking wonderful. This year is especially poignant for us as we celebrate the installation of new equipment in an area adjacent to our barrel room that will allow us to crush the grapes immediately after harvest.



*"Robert unloading the new tanks
in time for Harvest"*

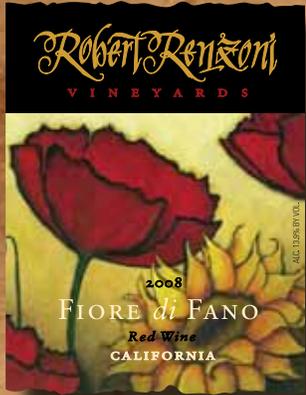
This important investment in our winery assures our continuing ability to bring to you - our Vino Famiglia - the best possible wines for your enjoyment. Don't miss the introduction of new wines - and new vintages of your favorites - throughout the coming months!

Our best wishes to each of you for an autumn filled with memories to be made, laughs to be shared, and the love of family and friends. Throw in a bottle of your favorite Robert Renzoni wine and the harvest season is nearly perfect!

Alla Famiglia!

ROBERT RENZONI, PROPRIETOR

September Rossa Wine Club Package



Our 2008 Fiore di Fano, is a limited production blend of 42.5% Estate Cabernet Sauvignon, 42.5% Sangiovese, 7% Merlot, 8% Cabernet Franc. This "Super Tuscan" style blend offers aromas of cherry, tobacco, and cedar, followed by distinct flavors of black cherry, raspberry, and vanilla leading to a velvety finish. Aged 24 months in French oak.

Suggested Food Pairings

Our 2008 Fiore di Fano 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

42.5% Cabernet Sauvignon,
42.5% Sangiovese, 7% Merlot,
8% Cabernet Franc

Appellation

California

Harvest Date

September - October of 2008

Average Brix at Harvest

25.6°

Titratable Acidity (pH)

0.58 / 3.67

Alcohol

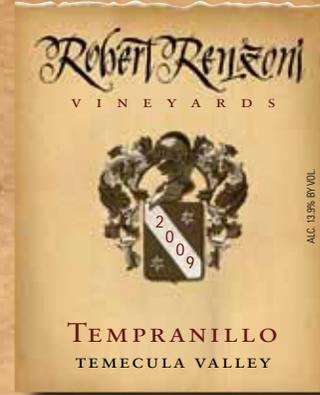
13.9% by volume

Released

: September, 2011

Retail Price

\$58



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 would easily pair 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

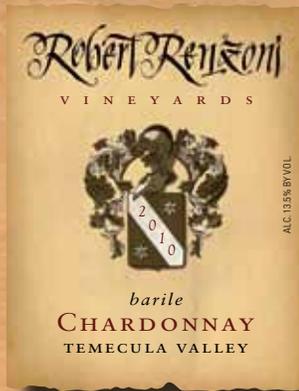
Released

September, 2011

Retail Price

\$36

October Vista Wine Club Package



Our 2010 Barile Chardonnay, sourced from Stuart Vineyard in the heart of Temecula's wine country, was hand selected. This Chardonnay, showing soft yellow and gold color density, was aged in small French oak barrels for 10 months, lending oak and butter elements to the rich apricot and soft citrus notes, creating a wine which is balanced and complex..

Suggested Food Pairings

Lighter meats such as chicken or seafood (grilled halibut, mahi-mahi), pasta with Alfredo sauce.

Varietal Composition

100% "Dijon clone" Chardonnay

Appellation

Temecula Valley

Harvest Date

August 23, 2010

Average Brix at Harvest

23.9°

Titratable Acidity (pH)

0.53/ 3.68

Alcohol

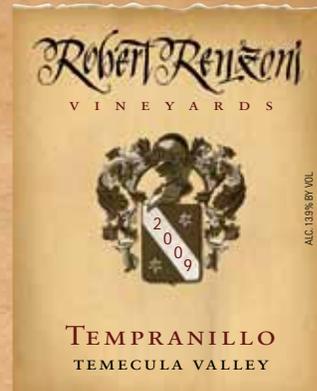
13.5% by volume

Released

July, 2011

Retail Price

\$26



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 would easily pair 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, 2011

Retail Price

\$36

From the Wine Club Department



Dear Vino Famiglia Member;

It's been a wild and exciting time in the vineyard...harvest and crush surround us! It's been an honor to experience the first crush at our winery and see our fantastic team pull together. The whole scene reminded me of the old time barn raisings where neighbors, friends and workers came together for one purpose...to help in any way they could. So it was with crush. Friends, neighbors, servers and yes, even managers, worked as a team to lend muscle support, patience, ingenuity and did I mention patience, to the long days (and nights) of producing wine. It is something we are all proud of and we now anxiously await the results of our labor of love!

During the last couple of months, Wine Club has faced some challenges. Mother Nature, for one, decided to play rough this year. Many of you experienced delays in shipping due to heat and then with hurricane season arriving, more delays due to flooding and impassable roads. I've spent countless hours online with the National Weather Service and UPS trying to predict the best time to ship out wines so that they will arrive safe and sound...something I now know isn't an exact science. I thank all of our shipping customers for their understanding! In addition, we switched carriers in our "hot states" of Nevada and Arizona and are still working out small glitches with them. If any of you have any feedback, positive or negative, regarding our new shipping company, please feel to email me your comments at wineclub@robertrenzonivineyards.com. I have already received some input that will help in making deliveries an easier process, but I can always use more.

Speaking of deliveries, for those who have your wines shipped, please remember to keep your shipping address updated! This seems like a no-brainer, but many times I receive wines back because the recipient has moved. This causes delays and costs you extra money. If at all possible, we encourage you to have your wines shipped to a work location due to federal law requiring an adult signature upon delivery. UPS and/or GSO will leave three delivery attempt notifications on your door. Don't ignore those! Information is included that allows you to contact the carrier and make other delivery arrangements before your wine is returned to us. You can also contact me and I will attempt to intercept wines before they are returned.

Have you received an email from us within the last two months? If not, we probably do not have a correct email address for you. Feel free to send me a test email to make sure I have the right one. We don't send a lot of emails, but when we do, they are important messages about shipping, delays, wine specials or events!

If you've been with us for awhile, make sure I have your birth date on file. We send out a little something special you won't want to miss.

And a last reminder...we offer two wine clubs; Red Only and Mixed. The Red Only is just that...two bottles of red wine every other month (Jan/Mar/May/Jul/Sept/Nov). The Mixed Club receives one bottle of red and one bottle of white or rose every other month (Feb/Apr/Jun/Aug/Oct/Dec). Sorry, there are no substitutions in wine club releases. If you want to switch clubs, just email me and we'll make it happen. Helpful Wine Club Q & A's are posted on our website at www.robertrenzonivineyards.com under the Wine Club tab. Any time you have questions, you can always write or call me as well.

We wish you a wonderful summer's end and a beautiful fall beginning...one of our favorite times of the year at the winery. We look forward to seeing you soon!

Alla Famiglia,
Karin Duval, Wine Club Manager
wineclub@robertrenzonivineyards.com • 951-302-8466

Beef Stroganoff

1/4 lb Unsalted Butter
1/4 cup Flour
1 Onion, diced
1 Carrot, peeled & diced

2 stalks Celery, diced
1 Fresh Roma Tomato, diced
2 Bay Leaves
10 Fresh Thyme Sprigs

1 quart Organic Beef Broth
3 Tablespoons Extra Virgin Olive Oil
2 lb Fresh Mushrooms, sliced, assortment preferred
1/2 bottle Robert Renzoni Tempranillo
2 lb New York Strip, Top Sirloin or Filet Mignon

In a medium sauce pot, melt the butter and whisk in the flour. Add the diced onions and cook until they begin to color a little and are translucent. Add the carrot, celery, tomato, bay leaf and thyme. In a large sauté pan, heat olive oil and sauté mushrooms until nice and golden. Add mushrooms to the vegetables and then add the broth. Deglaze mushroom pan with the wine and add to vegetables. Using the sauté pan, sear and roast your steak. Finish with salt and pepper. Let meat rest. Slice and serve over your favorite pasta. Finish with the vegetable sauce.

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