

# Robert Renzoni

V I N E Y A R D S

September - October 2012

## Reaping what you Sow

Renzoni Family members have made wine for well over one-hundred years. Like today, our predecessors cultivated their vines in the Spring, tended to them throughout the summer, and prayed for the weather to cooperate. As Dad still does today, they'd wake early in the warm mornings of late summer, walking down a dirt road past stands of cypress and olive trees and into the vineyards to test the sugars - waiting for that perfect time when the combination of sun and rain, tender care and a bit of prayer combined to make the grape that would become the perfect wine.

The harvest has inspired our family for generations. Something so commonplace and yet so miraculous has been the foundation of life for many Renzonis - people like my great-grandfather Federico. In Italy, La Vendemmia is the celebration of the grape harvest celebrated across the land. We also celebrate

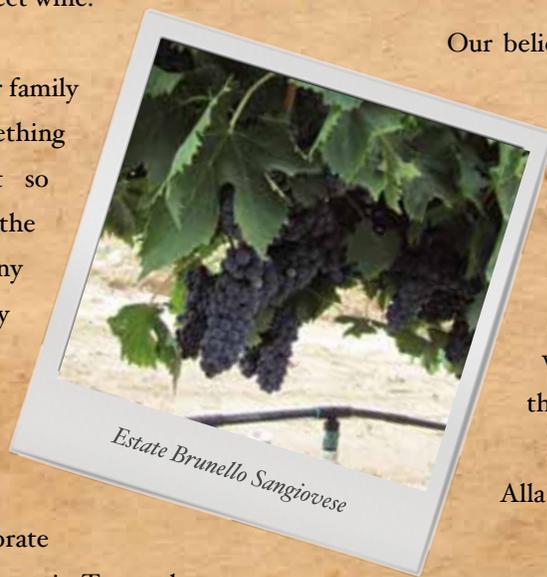
the harvest again this year here in Temecula, as the vineyards spread across the rolling hills of our winery yield ripe clusters of Brunello Sangiovese, Cabernet and Pinot Grigio, among others. Our valley is a truly unique and

beautiful setting - one that makes the harvest a moment in time unlike any other you'll experience during the year.

The harvest takes on additional meaning for us this year with the installation of several new pieces of equipment over the past year in an area adjacent to our barrel room. The fruits of this labor - pardon the pun - are designed to bring to you - our Vino Famiglia - the best possible wines for your enjoyment.

Our belief at Robert Renzoni Vineyards is that you truly reap what you sow. That is true of the vines we cultivate and the friendships that we've been blessed with here in the valley. The harvest seems a fitting time to thank those who have supported us over the past several years. To each and all of you, our best wishes for an autumn filled with memories to be made, laughs to be shared, and the love of family and friends.

Alla Famiglia!



Robert Renzoni

ROBERT RENZONI, PROPRIETOR

# September Rossa Wine Club Package



The Zinfandel fruit used for our 2010 Big Fred's Red was hand-selected from Lopez Ranch Vineyard located in Rancho Cucamonga and 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 to pasta with tomato sauce, hearty cheeses, and rich meat dishes.

### Varietal Composition

50% Zinfandel, 50% Sangiovese

### Appellation

Temecula Valley

### Harvest Date

August 19 & September 24, 2010

### Average Brix at Harvest

25.4°

### Titratable Acidity (pH)

0.64/ 3.51

### Alcohol

13.9% by volume

### Released

September, 2012

### Retail Price

\$26



The fruit used for our 2009 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, 2009

### Average Brix at Harvest

25.1°

### Titratable Acidity (pH)

0.58/ 3.65

### Alcohol

14.5% by volume

### Released

July, 2012

### Retail Price

\$38

# October Mista Wine Club Package



The Zinfandel fruit used for our 2010 Big Fred's Red was hand-selected from Lopez Ranch Vineyard located in Rancho Cucamonga and 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 to pasta with tomato sauce, hearty cheeses, and rich meat dishes.

### Varietal Composition

50% Zinfandel, 50% Sangiovese

### Appellation

Temecula Valley

### Harvest Date

August 19 & September 24, 2010

### Average Brix at Harvest

25.4°

### Titratable Acidity (pH)

0.64 / 3.51

### Alcohol

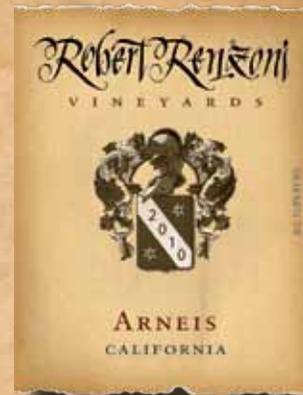
13.9% by volume

### Released

September, 2012

### Retail Price

\$26



The fruit used for our 2010 Arneis was hand-selected from the Honea Vineyard, located in Santa Barbara. Whole-cluster pressed and fermented in stainless steel, this wine offers a subtle fresh nose of flowers, green pear, and lemon blossom. This slightly spicy, elegant, medium-bodied white is remarkably dry and fresh, with a hint of lemon-lime on the finish.

## Suggested Food Pairings

Arneis pairs nicely with seafood, light pastas and cheese. Avoid pairing with foods that have high acid contents.

### Varietal Composition

100% Arneis

### Appellation

California

### Harvest Date

August 21, 2010

### Average Brix at Harvest

24.0°

### Titratable Acidity (pH)

0.56 / 3.72

### Alcohol

13.9% by volume

### Released

September, 2011

### Retail Price

\$22

# From the Wine Club Department



Dear Vino Famiglia member;

As I write this, we are in the middle of this year's crush and it's been a great time. Exhausting for our cellar folks, but exciting too! It's been a long, hot summer here in Temecula but we have still enjoyed the cool evenings which produce a great harvest. Every year as I watch this process evolve I am reminded of what a great region we have for producing some fantastic wines.

I want to take just a moment here to welcome all of our new members. Our "family" is growing by leaps and bounds and we take great pride in knowing that you chose us! We want to make your experience with us as enjoyable as possible, so if there is anything you need or have questions about our process, please don't hesitate to contact me.

For all of our members, whether new or long term, here are a few reminders that will help you enjoy your benefits to the fullest:

Keep your account information updated. We always need your current address, telephone number and most importantly... email address. We communicate solely by email and don't send out too many, but when we do, they contain important information regarding wine club releases, special promotions, events, etc. You can update online at your convenience at [www.robertrenzonivineyards.com](http://www.robertrenzonivineyards.com) under the Wine Club tab or you can send an email to me at [wineclub@robertrenzonivineyards.com](mailto:wineclub@robertrenzonivineyards.com). Either way works!

If you haven't received a birthday card from us, we probably don't have your birthday on file. You can email me that date and we will send you a little something in the mail on your next birthday.

Did you know that all important Wine Club dates are listed on our website? Under the Wine Club tab, go to Member News. Here you will find billing, shipping and pick up dates for all wine clubs. For shipping customers, this will give you an idea of when to expect your Wine Club shipment and for Will Call customers; you can plan your visits so that you can pick up your most current release. We also list all Pick Up party events.

Oh, and speaking of Pick Up nights...as we have grown in membership, so have our events! We are eagerly awaiting ground breaking on our new Villa, but in the meantime, we have county restrictions on how many guests we can entertain on our current site, therefore we must limit the number of guests at our Pick Up nights. We don't want you to be disappointed so when you receive the email to RSVP for your Pick Up night, do not delay! Once the cut off date has passed, we may not be able to accommodate you. In addition, we provide food at these events so it's important to let our caterer know how much to bring. Just as when you are hosting a party at your home and want all your guests to enjoy the food, we feel the same!

I get asked a lot if guests may attend our Pick Up nights. The answer is "yes and no." Let me explain. Pick Up nights are for you and one guest, or a total of two people per RSVP. It's a fun way to meet other wine enthusiasts and club members and enjoy tasting the current release. It's also our way of thanking you for your support as a club member. Additional non-member guests are allowed only if we have not reached our maximum capacity for the evening. Additional guests are \$10 and will be billed to the credit card on file. Our first priority is to make sure all actual Vino Famiglia members can attend. Please know that we hate saying "no" and thank you for your understanding!

A very special Thank You to all of our shipping customers for being patient with us and Mother Nature this summer! She's definitely thrown us some obstacles with the heat this year. We're almost out of the woods and can't wait to get back to a normal schedule.

All of us here at the winery have enjoyed seeing many of you in the Tasting Room this summer and hope you had a great time in your travels. As fall comes to Temecula wine country, we hope you can return. As the leaves start to turn and summer wanes, wine country is a magical place. Our picnic area is a great place to kick back, unwind and relax with your favorite friends and of course, your favorite wine!

Alla Famiglia,

Karin Duval, Wine Club Manager  
[wineclub@robertrenzonivineyards.com](mailto:wineclub@robertrenzonivineyards.com)  
951-302-8466