

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2003 Semillon

Randle Hill Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 23% Sauvignon Blanc
- ◆ Harvested Oct 28, 2003.
- ◆ Technical Notes:
 - Alcohol: 14.5%
 - Total Acidity: 0.68 g/100ml
 - pH: 3.22
 - RS: 0.1%
 - Free sulfite at bottling: 29 parts per million
- ◆ Suggested retail \$19

Tasting Notes

Creamy texture, with pear fruit notes. Light floral aromas, finishing with a note of lime zest. Pair with crab and avocado salad.

Winemaker's Notes

Upon receipt at the winery the grapes were crushed directly to the press. The juice was gently squeezed from the press and pumped to a tank. A small amount of SO₂ was added to the tank and the juice cold settled for 24 hours. It was then racked to 100% French oak cooperage and inoculated with a variety of yeasts, including Premier cuvee, Cote de Blanc and natural varieties. After fermentation was completed the wines were stirred every two weeks (sur-lie aged) to promote richness and stability in the wine. The Semillon was allowed to complete malolactic fermentation before another small addition of SO₂. After about one year of ageing the wines were racked back into a tank, settled, fined, and sterile filtered before bottling.

Top Awards

Best of Class CA State Fair
Silver San Francisco Int'l

