

Yorkville

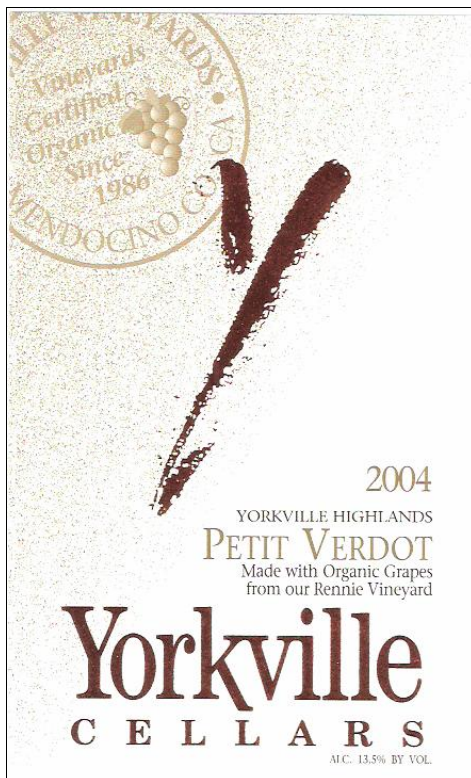
C E L L A R S

The most awarded California winery using organically grown grapes.

2004 Petit Verdot

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 8% each Merlot, Malbec and Cabernet Sauvignon
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.72 g/100ml
 - pH: 3.42
 - RS: 0.5%
 - Free sulfite at bottling: 35 parts per million
- ◆ Suggested retail \$20



Tasting Notes

Great aromas; mint, fennel seed, blueberry and floral notes. Nice oak throughout, from the nose to the finish. A note of cherry mid palate, finishing with tangy cranberry-boysenberry fruit. Styled like a Northern Italian red, it pairs well with eggplant parmesan, or a cheese plate.

Winemaker's Notes

Grapes were gently crushed, and put in open top fermenters, where they received a minimum three days of cold soak before inoculation with selected yeast strains. Fermentation was held at 80 degrees F, and continued until dryness, about 12-15 days. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing of a maximum of two bars atmospheric pressure. All wine was settled in a tank for 24 hours, then racked into oak cooperage for ageing. We used primarily French oak for this wine. After 20 months in oak, the wine was racked into a tank, fined with organic eggwhites, and loosely filtered before bottling.

Top Awards

Silver West Coast Wine Comp