

Yorkville

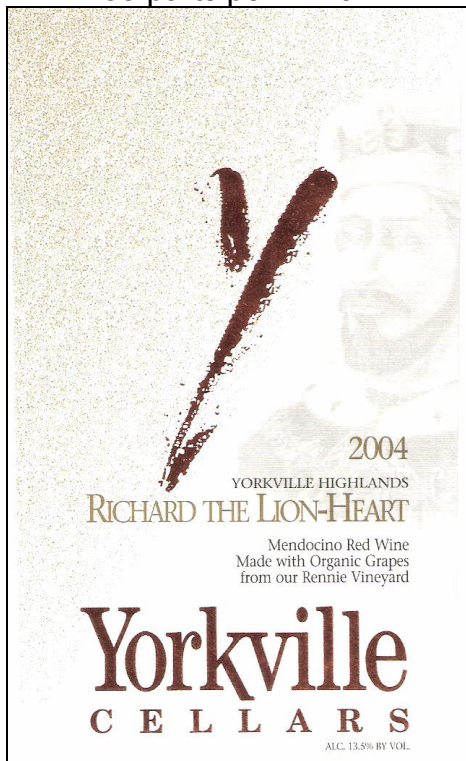
C E L L A R S

The most awarded California winery using organically grown grapes.

2004 Richard the Lion-Heart

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ A proprietor's blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot, & Carmenere
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.73 g/100ml
 - pH: 3.36
 - RS: 0.5%
 - Free sulfite at bottling: 35 parts per million



Tasting Notes

A complex blend in the style of a Bordeaux red, this wine already shows great balance and finesse, and will gain complexity with additional bottle age.

Winemaker's Notes

At harvest, selected vineyard lots were crushed and fermented as with our other red wines. These lots were allowed to settle in a tank for 24 hours, then racked into oak cooperage for ageing. We used 100% French oak for this wine. After 20 months in oak, the wines were selected and carefully blended during several days of intensive blending sessions, with input from the proprietors, vineyard manager and the winemaking staff. The final blend proportions were racked into a tank, fined with organic eggwhites, and loosely filtered before being bottled.

Top Awards

Silver New World Int'l Wine Comp

Silver Green Wine Competition

Notes

This is our first vintage to include all six of the traditional red grapes used in Bordeaux, including Carmenere. Once thought nearly extinct, Carmenere is now grown in Chile, but is still very rare in California.