

Yorkville

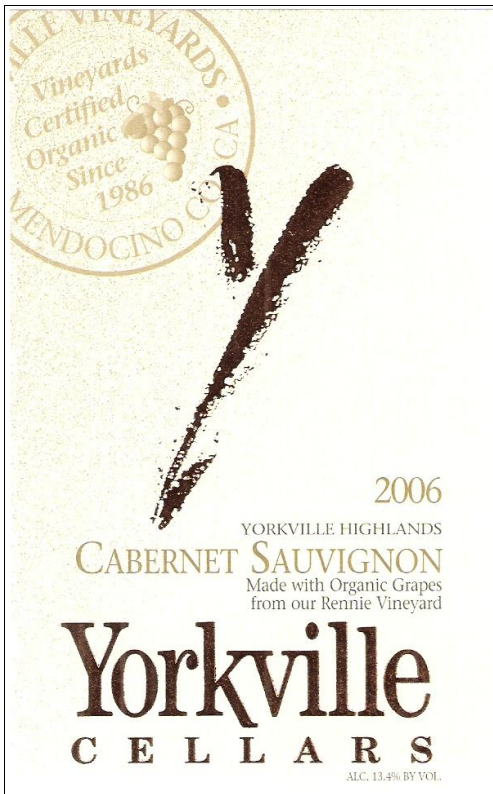
C E L L A R S

The most awarded California winery using organically grown grapes.

2006 Cabernet Sauvignon

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ 100% Cabernet Sauvignon
- ◆ Harvested Oct 29, 2006
- ◆ Technical Notes:
 - Alcohol: 13.4%
 - Total Acidity: 0.65 g/100ml
 - pH: 3.56
 - RS: 0.5%
 - Free sulfite at bottling: 34 parts per million



Tasting Notes

Aromas of blueberry and chocolate, with a hint of brown spice and toasted nut. Rich fruit flavor; blueberry/dark cherry, with a milk chocolate note. Robust finish, with bright fruit flavors and medium-strong tannins.

Winemaker's Notes

After a careful field selection, grapes were gently crushed, and put in open top fermenters, where they received a minimum three days of cold soak before inoculation. Fermentation was held at 80 degrees F, and continued until dryness, about 16 days. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing. All wine was settled in a tank for 24 hours, then racked into oak cooperage for ageing. We used 73% French oak for this wine. After approximately 20 months in oak, the wine was racked into a tank, fined with organic eggwhites, and loosely filtered before bottling.

Top Awards

Gold & Best of Class CA State Fair