

Yorkville

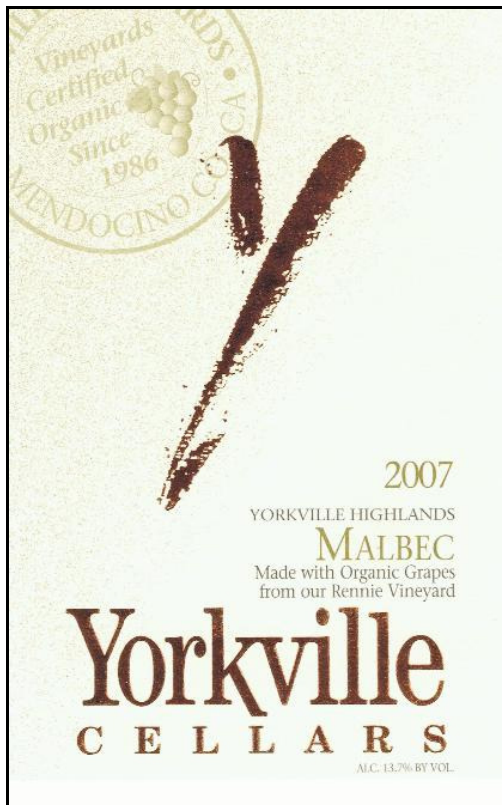
C E L L A R S

The most awarded California winery using organically grown grapes.

2007 Malbec

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ 100% Malbec
- ◆ Harvested Oct 9, 2007
- ◆ Technical Notes:
 - Alcohol: 13.7%
 - Total Acidity: 0.65 g/100ml
 - pH: 3.55
 - RS: 0.6%
 - Free sulfite at bottling: 32 parts per million



Tasting Notes

Our Malbec continues to be one of only a handful produced in California and we're very proud of it. It's a hearty red, with rich, round fruit flavors of dark cherry and boysenberry. Aromas of red berries, blackberries and rhubarb, with clove and black pepper spice notes. Sturdy, but nicely balanced with milk chocolate mid-palate and some pleasantly chewy tannins to finish.

Winemaker's Notes

Grapes were gently crushed, and put in open top fermenters, where they received three days of cold soak before inoculation with Pasteur Red and Premiere Cuvee yeast. Fermentation was held at 80 degrees Fahrenheit, and continued until dryness. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing at a maximum of two bars atmospheric pressure. The wine was settled in a tank for 24 hours, and then racked into small oak cooperage. We used 100% French Bordeaux oak. After approximately 19 months of aging, the wine was racked into a tank, fined with certified organic egg whites, and loosely filtered before bottling.

Food Pairing

Pairs well with a well prepared steak. Serve with smoked gouda, smoked cheddar or fontina cheese.