

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2008 Eleanor of Aquitaine

Our Randle Hill Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ Blend: 50% Semillon and 50% Sauvignon Blanc
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.70 g/100ml
 - pH: 3.25
 - RS: 0.2%
 - Free sulfites at bottling: 26ppm. Total: 70 parts per million
 - Suitable for vegans
- ◆ Less than 500 cases produced

Tasting Notes

“Lovely aromas of citrus fruits and honey combine on the nose. A sip unfurls flavors of lemon, sweet lime, and grapefruit with suggestions of minerals and honey. Lush fruit is in harmony with the wine’s dry, balanced acidity. Barrel aging gives it a nice, round body. This is a rich wine white that will compliment crab or shellfish very nicely.”

[quote from CaliforniaWineList.com]

Winemaker Notes

Grapes were crushed directly to the press. The juice was gently squeezed in the press and pumped to a tank. The juice cold settled for 24 hours. It was then racked to traditional Bordeaux barrels and various lots inoculated with Cote des Blanc and also Premiere Cuvee yeasts. After fermentation was completed the wines were stirred every two weeks (sur-lie aged) to promote richness and stability in the wine. After ageing for 8 months in seasoned French oak, the best barrels of the best lots were sampled with the very best selected during several days of intensive taste trials for the blend.

Food Pairing

Outstanding chefs at special Yorkville WineMaker Dinners have paired our past Eleanor of Aquitaine vintages with:

A Creamy Grilled Asparagus Bisque with Crab and Leek Dumplings (Brewery Gulch Inn, Mendocino, CA. Jan 24, 2004)

Pan Roasted Alaskan Halibut Filet and Cheeks, Fresh Morel and Asparagus Risotto, Spring Vegetable Ragout, Morel Mushroom Juice (Isabella’s Estiatorio, Chicago IL. Apr 20, 2003)

Bay Scallops on the Shell with Lime, Cardamom and Apricot Sabayon (Chez Philippe, Memphis, TN. Mar 27, 2004)

A Classical Mussel Soup finished with Saffron Hollandaise (Finn & Porter, Hilton Mark Center, Alexandria, VA. Mar 13, 2009)

