

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2008 Sauvignon Blanc

Randle Hill Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 3% Semillon
- ◆ Harvested Sep 26, 2008.
- ◆ Technical Notes:
 - Alcohol: 14.1%
 - Total Acidity: 0.75 g/100ml
 - pH: 3.17
 - RS: 1.6%
 - Free sulfite at bottling: 32 parts per million

Tasting Notes

Fruit-filled, concentrated, rich and opulent, with limeade or lemon-drop candy flavor. Aromas of pineapple and lime, with an underlying earthy or musky note. Finishes with a blast of lime and minerals.

Winemaker's Notes

Grapes were crushed directly to the press, the juice gently squeezed from the press and pumped to a tank. A small amount of SO₂ was added and the juice cold settled for 24 hours. It was then racked to oak cooperage and inoculated with Cote de Blanc and Premiere Cuvee yeasts. This vintage was fermented and aged in 100% French oak barrels. After fermentation was complete the wines were stirred every two weeks (sur-lie aged) to promote richness and stability in the wine. This Sauvignon Blanc had a second small dose of SO₂ added to stop malolactic fermentation when the secondary fermentation had reached about 20% completion. After ageing the wines were racked back into a tank, settled, fined and sterile filtered before bottling.

Top Awards

Gold Mendocino County Fair

