

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2007 Hi-Rollr Red

Mendocino County

- ◆ 100% certified organic grapes grown in Mendocino County
- ◆ Technical Notes:
 - Alcohol: 14.1%
 - Total Acidity: 0.68g/100ml
 - pH: 3.51
 - RS: 0.6%
 - Free sulfite at bottling: 35 parts per million

Tasting Notes

A delicious red blend including: 51% Zinfandel, 25% Merlot, 17% Malbec, 6% Cabernet Sauvignon and 1% Petit Verdot.

Nice layers of raspberry and boysenberry aromas with a subtle mint note. Loaded with sweet berry and spice flavors, it finishes soft yet with enough acidity to be very food friendly. A medium weight wine for everyday drinking.

Winemaker's Notes

As with all our reds, we gently crushed the grapes as soon as we brought them into our winery. Individual lots were fermented and after fermentation was finished we gently pressed off the juice from the skins. This wine was assembled from lots aged 20 months in older French oak barrels. The wines were then racked into a tank, fined with organic egg whites, and loosely filtered before bottling.

Notes

'Hi-Rollr' is a term coined in about 1900 by speakers of Boontling, (the name is a combination of Boonville and lingo) spoken by residents of Mendocino's Anderson Valley. It refers to the folks living in the hills of Yorkville, who would roll up their pants legs of their overalls while crossing muddy steams and often forget to roll them back down when arriving at the bustling town of Boonville.

