



Yorkville Cellars is proud to be celebrating 24 years of organic farming.

Inspired by a *Sunset* magazine article, Deborah and Edward Wallo made a visit to Mendocino County and immediately fell in love with its distinctive natural beauty and rural pace. They wasted no time looking for just the right setting to call home, and within a few months were fortunate enough to stumble upon a stunning, out of the way spot in Yorkville, a tiny village just beyond the southern tip of Anderson Valley.

Yorkville Cellars is the only known winery in California to grow all eight of the traditional Bordeaux grapes and produce each of those as single varietals each vintage.

Handwork is performed on each and every vine over ten times between pruning and harvest. Decisions are made daily on a vine-by-vine basis.



Deborah and Edward Wallo, founders and proprietors of Yorkville Cellars



Babydoll sheep eat unwanted grasses and weeds in Yorkville vineyards.

Both vineyards on the Yorkville property have been certified organic and are assiduously maintained. The **Randle Hill Vineyard**, dates back to 1982, and is on bench lands, 1,000' above sea level. It is currently planted with two white varietals—*Sauvignon Blanc* and *Semillon*. Planted in 1990 **Rennie Vineyard** runs along twisting Highway 128. It includes all six of the main red grapes originating in Bordeaux, France: *Cabernet Franc*, *Petit Verdot*, *Malbec*, *Carmenere*, *Merlot*, and *Cabernet Sauvignon*.



In 2010 Yorkville Cellars proudly celebrates 24 very successful years of CCOF certification. After 446 medals awarded during the last decade, national recognition including several "Top 100 Wines of the Year" listings, and accolades from top wine critics, Deborah and Edward's goal continues of making fine wines that reflect Mendocino County's unique sense of place. www.YorkvilleCellars.com
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