

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2002 Richard the Lion-Heart

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ A proprietor's blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec & Petit Verdot
- ◆ Technical Notes:
 - Alcohol: 14%
 - Total Acidity: 0.73 g/100ml
 - pH: 3.38
 - RS: 0.4%
 - Free sulfite at bottling: 34 parts per million
- ◆ Suggested retail \$30

Tasting Notes

Very elegant and aromatic, crafted in the style of a Bordeaux red. Layers of flavors, with a long, smooth finish.

Winemaker's Notes

At harvest, selected vineyard lots were crushed and fermented as with our other red wines. The selected lots were allowed to settle in a tank for 24 hours, then racked into oak cooperage for ageing. We used all French oak for this wine, of which 83% was new. After two years in oak, the lots were selected and carefully blended during several days of intensive blending sessions, with input from the proprietors, vineyard manager and the winemaking staff. The final blend proportions were racked into a tank, fined with organic eggwhites, and loosely filtered before being bottled.

Top Awards

- Silver** SF Chronicle Wine Comp
- Silver** West Coast Wine Comp
- Silver** Mendocino County Fair

