

# Yorkville

## C E L L A R S

*The most awarded California winery using organically grown grapes.*

### 2003 Petit Verdot

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 25% Merlot
- ◆ Harvested Oct 31., 2003
- ◆ Technical Notes:
  - Alcohol: 13.5%
  - Total Acidity: 0.72 g/100ml
  - pH: 3.40
  - RS: 0.5%
  - Free sulfite at bottling: 34 parts per million
- ◆ Suggested retail \$20

#### Tasting Notes

*Full bodied and aromatic. Nose of boysenberry and toffee, with lush berry fruit throughout. Mouth-filling with plenty of tannins in the finish. Serve with BBQ ribs or sausages.*

#### Winemaker's Notes

Grapes were gently crushed, and put in open top fermenters, where they received a minimum three days of cold soak before inoculation with selected yeast strains. Fermentation was held at 80 degrees F, and continued until dryness, about 12-15 days. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing of a maximum of two bars atmospheric pressure. All wine was settled in a tank for 24 hours, then racked into oak cooperage for ageing. We used 100% French oak for this wine. After 18 months in oak, the wine was racked into a tank, fined with organic eggwhites, and loosely filtered before bottling.

#### Top Awards

*Gold & Best of Class Pacific Rim  
Chairman's Award Riverside Int'l*

