

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2004 Sauvignon Blanc

Randle Hill Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ 100% Sauvignon Blanc
- ◆ Harvested Sep 15, 2004.
- ◆ Technical Notes:
 - Alcohol: 14%
 - Total Acidity: 0.73 g/100ml
 - pH: 3.19
 - RS: 0.3%
 - Free sulfite at bottling: 38 parts per million
- ◆ Suggested retail \$15

Tasting Notes

Underlying mineral note, with apricot and nectarine fruit both in aroma and flavor. Creamy, rich mouth-feel with a hint of herbs in finish.

Winemaker's Notes

Grapes were crushed directly to the press. The juice was gently squeezed from the press, pumped to a tank, and cold settled for 24 hours. It was then racked to oak cooperage and inoculated with a variety of yeasts, including natural varieties. This vintage was fermented and aged in 100% French oak barrels. After fermentation was completed the wines were stirred every two weeks (sur-lie aged) to promote richness and stability in the wine. The 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.

