

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2005 Carmenerre

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ 76% Carmenerre, 12% Cabernet Sauvignon, 12% Merlot
- ◆ Harvested Nov 1, 2005
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.71 g/100ml
 - pH: 3.64
 - RS: 0.4%
 - Free sulfite at bottling: 35 parts per million

Tasting Notes

Blueberry fruit aromas, some tart cherry/cranberry notes mid-palate. Roses, anise, smokey-leafy note on nose. Bright and refreshing, with boysenberry fruit and light tannins to finish.

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 Assmanhausen yeast. Fermentation was held at 80 degrees F, and continued until dryness, about 14 days. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing. 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 approximately 18 months in oak, the wine was racked into a tank, fined with organic eggwhites, and loosely filtered before bottling.

About Carmenerre:

The Carmenerre grape is the rarest of the six main red varieties traditionally grown in the Bordeaux region of France. Once thought lost, it is now planted widely in Chile. California has only 23 acres of this rare grape, this is one of the first bottlings in the state, and the only one from certified organic grapes.

