

# Yorkville

## CELLARS

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

### 2007 Cabernet Sauvignon

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ Blended with 9% Merlot
- ◆ Technical Notes:
  - Alcohol: 13.4%
  - Total Acidity: 0.66 g/100ml
  - pH: 3.66
  - RS: 0.4%
  - Free sulfite at bottling: 34 parts per million

#### Tasting Notes

**90** | Yorkville Cellars \$28  
2007 Yorkville Highlands Rennie Vineyard Cabernet Sauvignon (**Best Buy**) This wine's elegant fruit has a transparent red berry flavor, its tannins earthy and lithe. It doesn't have the heft and fullness many people hope for in their cabernet, taking a more delicate approach. Decant it for roast quail. (600 cases)  
*Yorkville Cellars, Redwood Valley, CA*

[The Wine & Spirits panels blind tasted 844 new-release American Cabernets and designated just 33 as exceptional (90+ points) and Best Buys.]

#### Winemaker Notes

After a careful field selection, grapes were gently crushed, and put in open top fermenters, where they received a minimum three days of cold soak. Fermentation was held at 80 degrees F, and continued until dryness, about 10 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 aging. After 18 months in 100% French oak, the wine was racked into a tank, fined with organic egg whites, and loosely filtered before bottling.

#### Food Pairing

Outstanding chefs at special Yorkville WineMaker Dinners have paired our past Cabernet Sauvignon vintages with:

**Farfalla Pasta with Grilled Sweet Italian Sausage and Porcini Mushrooms in a Cream Tarragon** (Prosecco Trattoria, Toluca Lake CA, June 19, 2005)

**Prairie Grove Pork Tenderloin, Crispy Braised Pork Belly, Chickpea Puree, Vegetable Ratatouille, Red Verjus, Olive Reduction** (Downtown 140, Hudson, OH, Mar 22, 2007)

**Port Saiid; Sautéed Marinated Tenderloin with Mushrooms and Garlic Sauce served over Rice Pilaf** (El Basha Middle Eastern Cuisine, Worcester MA, Oct 29, 2004)

**Beef Tenderloin Roasted Red Pepper and Olive Relish** (Napa Cafe, Memphis TN, Mar 25, 2004)

#### Top Awards

**90 pts "Best Buy"- One of the Year's Best American Cabernet Sauvignons**, Wine & Spirits Magazine Dec 2010 issue  
**91 points** - Food & Beverage World  
**90 points** - OrganicWineReview.com

