

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2007 Semillon

Randle Hill Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 10% Sauvignon Blanc
- ◆ Harvested Oct 9, 2007.
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.66 g/100ml
 - pH: 3.28
 - RS: 0.1%
 - Free sulfite at bottling: 32 parts per million

Tasting Notes

Aromas of pear skin, vanilla bean and spice lead to a crisp white with flavors of apricot and notes of lime zest and honey-comb in the long, bright finish .

Winemaker's Notes

Upon receipt at the winery the grapes were crushed directly to the press. The juice was gently squeezed from the press and pumped to a tank. A small amount of SO₂ was added to the tank and the juice cold settled for 24 hours. It was then racked to French oak cooperage and inoculated with Premier cuvee and Cote de Blanc yeast strains. After fermentation was completed the wines were stirred every two weeks (sur-lie aged) to promote richness and stability in the wine. The Semillon was allowed to complete malolactic fermentation before another small addition of SO₂. After ageing the wines were racked back into a tank, settled, fined, and sterile filtered before bottling.

Top Awards

Best of Class California State Fair

