

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2008 Petit Verdot

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ Blended with 15% Cabernet Franc & 10% Merlot
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.66 g/100ml
 - pH: 3.77
 - RS: 0.4%
 - Free sulfite at bottling: 35 parts per million

Tasting Notes

Our Petit Verdot has great aromas: spice, sandalwood and berry notes. Plum and cherry fruit flavors mid-palate, finishing smooth and rich with medium tannins.

Winemaker Notes

After a careful field selection, grapes were gently crushed, and put in open top fermenters, where they received three days of cold soak before inoculation with cote de blanc yeast. Fermentation was held at 80 degrees F, and continued until dryness. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing at a maximum of two bars atmospheric pressure. The wine was settled in a tank for 24 hours, and then racked into small oak cooperage. We chose 22% new French oak, 67% seasoned French oak, and 11% seasoned American oak. After approximately 19 months of aging, the wine was racked into a tank, fined with certified organic egg whites, and loosely filtered before bottling.

Food Pairing

Outstanding chefs at special Yorkville WineMaker Dinners have paired our past Petit Verdot vintages with:

Sirloin Tips and Pearl Onions served in a Pastry Cup with Roast Winter Squash (Elements, St.Johnsbury, VT, Feb 2, 2005)

Broiled Top Sirloin with Wild Mushroom Sauce, Baby Vegetables & Cauliflower Puree (Blue Lakes Country Club, Twin Falls, ID, Apr 24, 2010)

LaBelle Farms Duck Breast Roasted in Vermont Bacon Grilled Spring Onions, Herbed Fava Beans and Star Anise Jus (Hen of the Wood, Waterbury, VT, Apr 19 2006)

Antelope Ragout with Boursin Mashed Potatoes (Trellis Restaurant at Inn on the Common, Craftsbury, VT, Feb. 4, 2005)

