

# Yorkville

## C E L L A R S

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

### 2009 Sauvignon Blanc

Our Randle Hill Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ Blended with 17% Semillon
- ◆ Technical Notes:
  - Alcohol: 14.5%
  - Total Acidity: 0.84 g/100ml
  - pH: 3.09
  - RS: 0.4%
  - Free sulfite at bottling: 26 parts per million

#### Tasting Notes

*The wine has a wonderful bouquet of fresh lime, lush tropical fruit, and smooth honey. It has a nice, fresh acidity, but a few slight notes of sweetness keep the wine from being overly crisp. Very well suited for grilled chicken or white fish, it's perfect for a summer BBQ.*  
[CaliforniaWineList.com]

#### Winemaker Notes

This is our 17<sup>th</sup> vintage of Sauvignon Blanc. Some of the vines are up to 28 years old. Grapes were crushed directly to the press. The juice was gently squeezed in the press and pumped to a tank. A small amount of SO<sub>2</sub> was added, and the juice cold settled for 24 hours. It was then racked to traditional Bordeaux barrels and various lots inoculated with cote de blanc and also premiere cuvee yeasts. This vintage was fermented and then aged 100% in seasoned French oak barrels. A small dose of SO<sub>2</sub> was added to sop malolactic fermentation when it had reached about 20% completion. Then it was racked into a tank, settled, fined gently with organic egg whites and sterile filtered before bottling.

#### Food Pairing

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

**Marinated and Poached Steel Head Trout with Fresh Thyme, Tea, Avocado & Grapefruit** (Chez Philippe, Memphis, TN. Mar 27, 2004)

**Lightly Breaded Pacific Skate Wing over Baby Greens tossed in a Lemon Infused Olive Oil** (Spark Woodfire and Grill, Los Angeles. Jun 8, 2005)

**Mexican White Prawn Poached in Garlic Oil with a Timbale of Summer Squash, Oven-Roasted Tomato and Tapenade** (Rendezvous Inn & Restaurant, Ft. Bragg, CA, July 8, 2002)

**Roasted Monkfish with Asparagus and Lobster Sauce** (Trellis Restaurant at Inn on the Common, Craftsbury, VT, Feb 4, 2005)

#### Top Awards

**GOLD Medal** San Francisco International  
**GOLD Medal** Mendocino County Fair  
**91 pts** CaliforniaWineList.com  
**90 pts** OrganicWineReview.com

