



The most awarded California winery using organically grown grapes.

2011 Malbec – our 16th consecutive vintage

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ Malbec grapes from our certified organic vineyard in southern Mendocino County
- ◆ 95% Malbec and 5% Zinfandel
- ◆ Harvested Oct. 17, 2012
- ◆ 17 months in seasoned French oak
- ◆ Technical Notes:
 - Alcohol: 13.0%
 - Total Acidity: 7.4 g/L
 - pH: 3.52
 - Free sulfites at bottling: 35ppm. Total: 80 parts per million
- ◆ Fewer than 200 cases produced

Estate Vineyard

Our Rennie Organic Vineyard was planted in 1990. It features a split canopy, quadrilateral cordon with a 9' x 6' spacing. It rests on benchlands at about 1,000 ft. elevation with a southern exposure.

Winemaker Notes

The grapes were handpicked and the gently crushed and put in open top fermenters, where they received three days of cold soak. Pasteur Red yeast was used and fermentation was held at 80 degrees F, and continued until dryness after 13 days. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing. The wine was settled in a tank for 24 hours, then racked into oak cooperage for aging. After 17 months in 100% seasoned 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 Merlot vintages with:

Braised Duck Leg, Potato Gnocchi, Wild Mushrooms, Asiago Cheese (Finn & Porter, Hilton Mark Center, Alexandria, VA, Mar 13, 2009)

Braised Lamb Shank Lentil Stew and Sundried Tomato Ravioli (The Brandon Inn, Brandon VT, Feb 29, 2008)

Warm Salad of Spinach, Duck Confit, Pickled Red Onions, Crecenza Cheese, Blood Oranges and Balsamic Vinegar (Pangaea Restaurant, Point Arena, CA, Feb 8, 2002)

Pan Roasted Tenderloin of Beef, Wild Mushroom Potato Tart, Glazed Cippolini Onions, Maytag Blue Cream (Mendocino Hotel Victorian Dining Room, Mendocino, CA, Nov 10, 2007)

