



The most awarded California winery using organically grown grapes.

2011 Cabernet Sauvignon

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ Estate grown grapes from our certified organic vineyard in southern Mendocino County (except the Zinfandel)
- ◆ 90% Cabernet Sauvignon, 5% Zinfandel, 2% Merlot, 2% Malbec, 1% Carmenere and 1% Cabernet Franc
- ◆ Harvested Oct. 28, 2012
- ◆ 17 months in seasoned French oak
- ◆ Technical Notes:
 - Alcohol: 13.0%
 - Total Acidity: 7.0 g/L; pH: 3.42
 - Free sulfites at bottling: 35ppm. Total: 83 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:

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)

