



The most awarded California winery using organically grown grapes.

2012 Cabernet Sauvignon

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 75% Cabernet Sauvignon, and 25% Merlot.
- ◆ Harvested Oct. 21, 2012
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 6.9 g/L; pH: 3.25
 - Free sulfites at bottling: 34 parts per million. Total: 70 ppm
- ◆ Fewer than 500 cases produced

Tasting Notes

Beverage Tasting Institute review: *“Opaque ruby color. Lively aromas of raspberry, plum, cherry, and vanilla with a lightly tannic, medium body and a smooth, interesting, lingonberry, cranberry, plum, and licorice finish with medium tannins and light oak. Bright and juicy with taught acidity and tannins that will stand up beautifully at the dinner table with meats, zesty tomato dishes and bold sandwiches.”*

Winemaker Notes

The grapes were handpicked and then 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 16 days. The tanks were drained and the 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 85% French oak and 15% American 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 Cabernet Sauvignon 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)

