



The most awarded California winery using organically grown grapes.

2012 Cabernet Franc

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 75% Cabernet Franc & 25% Merlot
- ◆ Harvested Oct. 23, 2012
- ◆ 17 months in seasoned French oak
- ◆ Technical Notes:
 - Alcohol: 12.5%
 - Total Acidity: 7.8 g/L; pH: 3.32
 - Free sulfites at bottling: 30 parts per million. Total: 80 ppm
- ◆ Fewer than 200 cases produced

Tasting Notes

Beverage Tasting Institute review: "Brick red color. Herbal aromas of cherry, dried strawberry, roses, and dried thyme with a soft, dry medium body and a smooth, interesting, medium length, plum, cherry, raspberry pulp, and violets finish with soft tannins and light oak. Lovely accents of an old world Cabernet Franc couple beautifully with plenty of juicy red new world fruit."

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 17 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 Cabernet Franc vintages with:

Rotisserie Rack of Pork seasoned with Fennel and Garlic served with a Gruyere Cheese, Potato and Ham Torte (Spark Woodfire and Grill, Los Angeles CA, June 8, 2005)

Jamison Farm Lamb Sirloin, Lamb and Smoked Tomato Sausage, Local Cornmeal Polenta, Toasted Walnuts and Lamb Jus (Fire, Cleveland Ohio, Mar 26, 2008)

Quail Breast - Seared with caramelized onions, garlic mashed potatoes in balsamic chili reduction (Ruth's Chris Steak House, Boston, MA, Sept 16, 2010)

Beggar's Purse of Braised Lamb on Potato Gratin with a Roasted Vegetable Puree (The Rendezvous Restaurant, Ft. Bragg, CA, July 8, 2002)

