



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

## 2012 Carmenerre

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 75% Carmenerre, & 25% Malbec.
- ◆ Harvested Oct. 23, 2012
- ◆ Technical Notes:
  - Alcohol: 13.0%
  - Total Acidity: 7.8 g/L; pH: 3.38
  - Free sulfites at bottling: 35 parts per million. Total: 92 ppm
- ◆ Fewer than 250 cases produced

### Tasting Notes

Beverage Tasting Institute review: *“Opaque garnet violet black color. Aromas of berries in cream and sour cherry pie with a silky, fruity medium-to-full body and a interesting, medium length, pickled beet and cedar finish with medium tannins and light oak. A zesty red that will be great with spicy Asian or Latin meat and vegetable dishes.”*

### Winemaker Notes

After a careful field selection, the grapes were handpicked and at the winery were destemmed, crushed and cold macerated for several days in open top fermenters. Pasteur Red yeast was used and fermentation was held at 80 degrees F, and continued for 14 days until dryness. The tanks were drained and pomace transferred by hand 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 barrels, the wine

was racked into a tank, fined with organic egg whites, and loosely filtered before bottling.

### A few Words about Carmenerre

The "lost" red grape of the Bordeaux region and nearly extinct there, but then rediscovered in Chile, where there are over 21,800 acres growing. In fact, 98% of the world's plantings are in Chile.

In California with about 478,000 acres of wine grapes, it is an extremely rare grape with only 56 bearing acres.

### Accolades

**94 pts** “Best Carmenerre” – Critics Challenge

**91 pts** “Exceptional” – Tastings.com

