



The most awarded California winery using organically grown grapes.

2012 Merlot

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 100% Merlot
- ◆ Harvested Oct. 22, 2012
- ◆ 17 months in seasoned French oak
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 7.7 g/L; pH: 3.17
 - R.S.: Dry
 - Free sulfites at bottling: 35 parts per million. Total: 77 ppm
- ◆ Fewer than 400 cases produced

Tasting Notes

Beverage Tastings Institute: *“Ruby color. Lively aromas of cherry, raspberry, boysenberry, and vanilla with a velvety, dry medium body and a smooth, interesting, medium length, cherry cider, raspberry jam, plum pudding, and blackberry finish with soft tannins and light oak. Pretty notes of cherry and berry, medium body and an effortless finish.”*

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 14 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:
Grilled Portobello Mushrooms with Vegetable Ribbons (Napa Café, Memphis TN, Mar 25, 2004)
‘Ile Flottant’ (floating island) an Oven Baked Organic Meringue on an Espresso Glazed Chocolate Sponge floating in a shallow pool of Crème Anglaise (Brewery Gulch Inn, Mendocino, CA, Jan 24, 2004)
Oven Roasted Eggplant with Mushrooms, Spinach and Marinara Sauce, Baked with Fontina, Mozzarella and Parmesan Cheese (Prosecco Trattoria, Tuluca Lake CA, Jun 9, 2005)

