



The most awarded California winery using organically grown grapes.

2012 Petit Verdot

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 75% Petit Verdot and 25% Malbec.
- ◆ Harvested Oct. 21, 2012
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 6.3 g/L; pH: 3.65
 - Free sulfites at bottling: 35 parts per million. Total: 85 ppm
- ◆ Fewer than 300 cases produced

Tasting Notes

Beverage Tasting Institute review: *“Garnet violet color. Aromas of cherry, plum, blackberry, and garden soil with a lightly tannic, dry medium body and a smooth, interesting, medium-long, black cherry, dried plum, wild strawberry, and violet finish with medium tannins and light oak. Juicy berry and cherry flavors are framed with toothsome tannins, dark floral notes and a lingering finish that reinforces all themes in this wine.”*

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 15 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 50% French oak and 50% 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 over the years have paired our prior Petit Verdot vintages with:

Sirloin Tips and Pearl Onions served in a Pastry Cup with Roast Winter Squash (Elements, St. Johnsbury, VT, Feb 2, 2005)

Broiled Top Sirloin with Wild Mushroom Sauce, Baby Vegetables & Cauliflower Puree (Blue Lakes Country Club, Twin Falls, ID, Apr 24, 2010)

LaBelle Farms Duck Breast Roasted in Vermont Bacon Grilled Spring Onions, Herbed Fava Beans and Star Anise Jus (Hen of the Wood, Waterbury, VT, Apr 19, 2006)

Antelope Ragout with Boursin Mashed Potatoes (Trellis Restaurant at Inn on the Common, Craftsbury, VT, Feb. 4, 2005)

