



The most awarded California winery using organically grown grapes.

2012 Richard the Lion-Heart

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ A proprietors' blend of: 50% Merlot, 35% Malbec, 9% Cabernet Sauvignon, 3% Petit Verdot, 2% Carmenere, & 1% Cab Franc.
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 6.5 g/L; pH: 3.23;
 - RS: Dry
 - Free sulfites at bottling: 35 parts per million. Total: 99 ppm
- ◆ Fewer than 300 cases produced

Behind the Name

Richard had a nightmare of a father (King Henry II), a legend of a mother (Eleanor). In 1189 he became King of England and soon set out on the Third Crusade. In 1996 we started naming our blended red wine after Richard because he loved wine, and spent a good deal of time in Bordeaux.

Winemaker Notes

The six Noble Red Grapes that originated in Bordeaux were hand-picked from our estate vineyard – each at optimal ripeness. Each was fermented separately. After approximately 17 months in oak blending sessions conducted by the proprietors and winemaking staff decided on the best tasting blend. After that the selected blend was assembled barrel by barrel choosing our very best. We used 40% French and 60% American oak for this wine. The blended wine was then put back into barrels for an additional 4 months.

Food Pairing

Outstanding chefs at special Yorkville WineMaker Dinners have paired our past Richard the Lion-Heart vintages with:

Moroccan Braised Lamb Shanks on Preserved Lemon Cous Cous with Artichokes, Black Olive and Salsa Verde (Pangaea Restaurant, Point Arena, CA. Feb 8, 2002)

Filet & Foie Gras - Broiled Filet with sautéed wild mushrooms in a wine demi glaze, topped with seared Foie Gras (Ruth's Chris Steak House, Boston, MA. Sept. 16, 2010)

Paper Thin Pie with Dark Raisins, Sharp Cheddar, and Fennel Confit (Chez Philippe, Memphis, TN. Mar 27, 2004)

