



The most awarded California winery using organically grown grapes.

2013 Semillon

Our Randle Hill Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 100% Semillon
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 7.4 g/L; pH: 3.26
 - RS: Dry
 - Free sulfites at bottling: 27 ppm. Total: 65 parts per million
 - Less than 400 cases produced
 - Suitable for vegans

Vintage

The vines date back to our 1989 planting. We harvested on Oct. 12, 2013 and hand-picked as usual selecting only the very best clusters that had reached our target flavor profile. We hand sorted to insure the highest quality.

Winemaker Notes

Grapes were crushed directly to the press. The juice was gently squeezed in the press and then pumped to a tank. The juice cold settled for 24 hours. It was then racked to traditional 59 gallon oak barrels with various barrels inoculated with Cote des Blanc or Premiere Cuvee yeast. Over 27 days fermentation was completed to dryness. The wines were stirred every two weeks (sur-lie aged) to promote richness and stability in the wine. The Semillon was allowed to complete malolactic fermentation before a small addition of SO₂. After five months of barrel aging the wines were racked back into a tank, settled, fined, and sterile filtered before bottling.

Pairing With Food

Outstanding chefs at special Yorkville WineMaker Dinners have paired our past Semillon vintages with:

Jasper Hill Farm 'Bayley Hazen Blue' Hazelnut Shortbread Cookie and Orange-Blossom

Honey (Hen of the Wood, Waterbury, VT, Apr 19 2006)

Assiette of Wild Salmon with Sorrel (Rendezvous Inn and Restaurant, Mendocino, CA, July 8, 2002)

Warm Goat Cheese, Grilled Zucchini and Chopped Tomatoes with Mixed Greens in a Balsamic Vinaigrette Topped with Pecans (Prosecco Trattoria, Tuloca Lake CA, June 9, 2005)

Cold Crab, Shrimp & Oysters with Lemon Sauces Louie & Cocktail (Blue Lakes Country Club, Twin Falls, ID, Apr 24, 2010)

Enriched Fingerling Potato and Leek Soup with Morel Mushroom and Snipped Chives

(Mendocino Hotel Victorian Dining Room, Mendocino, CA, Nov. 10, 2007)

