



Using old world methods to handcraft unique vineyard designated wines.

2014 Sauvignon Blanc

Our Randle Hill Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 91% Sauvignon Blanc & 9% Semillon
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 8.1 g/100ml
 - pH: 3.04
 - Free sulfites at bottling: 26 parts per million. Total: 98 ppm
 - Suitable for vegans
- ◆ Fewer than 1,200 cases produced

Harvest 2014

Like each vintage we carefully hand-harvested the various blocks of our Randle Hill Vineyard. This mainly south-facing vineyard is at 1,000 to 1,250 feet altitude. The Sauvignon Blanc was picked on Sep. 10th and 17th; and the Semillon on Sep. 23rd and Oct. 10th.

Winemaker Notes

This is our 22nd consecutive vintage of Sauvignon Blanc. Some of the vines were planted over 30 years ago. The grapes were crushed and then the juice gently squeezed off in our bladder press and left to cold settle in a tank for 24 hours. It was then racked to traditional, seasoned Bordeaux oak barrels, with lots inoculated with one of two different yeasts and fermented over 19 days. The wine was aged five months in the same barrels. It was then racked into a tank, settled, fined, and sterile filtered before bottling.

Food Pairing

Outstanding chefs at special Yorkville WineMaker Dinners over the years have paired prior Sauvignon Blanc vintages with:

Lightly Breaded Pacific Skate Wing over Baby Greens tossed in a Lemon Infused Olive Oil (Spark Woodfire and Grill, Los Angeles. Jun 8, 2005)

Mexican White Prawn Poached in Garlic Oil with a Timbale of Summer Squash, Oven- Roasted Tomato and Tapenade (Rendezvous Inn & Restaurant, Ft. Bragg, CA. July 8, 2002)

Roasted Monkfish with Asparagus and Lobster Sauce (Trellis Restaurant at Inn on the Common, Craftsbury, VT. Feb 4, 2005)

