



*Using old world methods to handcraft unique vineyard designated wines.*

## 2013 Cabernet Franc

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 90% Cabernet Franc & 10% Cabernet Sauvignon
- ◆ Harvested Oct. 26, 2013
- ◆ 17 months in seasoned French oak
- ◆ Technical Notes:
  - Alcohol: 13.5%
  - Total Acidity: 6.3 g/L; pH: 3.70
- ◆ Fewer than 800 cases produced

### Tasting Notes

**93 pts, GOLD** - Beverage Tasting Institute review: "Garnet black color. Fruity, creamy aromas of brownie a la mode and raspberry pie with a silky, vibrant, fruity medium body and a smooth, interesting, medium-length dried sour cherry, baking spices, toffee, and minerals finish with fine, chewy tannins and light oak. A delicious, lively, and very hedonistic cab franc for all occasions."

### 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 10 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 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 Cabernet Franc vintages with:

**Rotisserie Rack of Pork seasoned with Fennel and Garlic served with a Gruyere Cheese, Potato and Ham Torte** (Spark Woodfire and Grill, Los Angeles CA, June 8, 2005)

**Jamison Farm Lamb Sirloin, Lamb and Smoked Tomato Sausage, Local Cornmeal Polenta, Toasted Walnuts and Lamb Jus** (Fire, Cleveland Ohio, Mar 26, 2008)

**Quail Breast - Seared with caramelized onions, garlic mashed potatoes in balsamic chili reduction** (Ruth's Chris Steak House, Boston, MA, Sept 16, 2010)

**Beggar's Purse of Braised Lamb on Potato Gratin with a Roasted Vegetable Puree** (The Rendezvous Restaurant, Ft. Bragg, CA, July 8, 2002)

