



Using old world methods to handcraft unique vineyard designated wines.

2013 Malbec – our 20th consecutive vintage

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 95% Malbec & 5% Petit Verdot
- ◆ Harvested Oct. 18, 2013
- ◆ 17 months in seasoned French oak
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 5.9 g/L; pH: 3.61
- ◆ Fewer than 500 cases produced

Tasting Notes

93 pts, GOLD - Beverage Tasting Institute review: *“Deep purple color. Bright, fruity, spicy aromas of blueberry cobbler and milk chocolate bar with a silky, lively, fruity medium-to-full body and a sleek, intriguing, medium-long spiced cherries and apples finish with silky tannins and light oak. A toothsome and satisfying malbec.”*

Winemaker Notes

The grapes were handpicked and the 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 11 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 100% 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 Malbec vintages with:

Braised Duck Leg, Potato Gnocchi, Wild Mushrooms, Asiago Cheese (Finn & Porter, Hilton Mark Center, Alexandria, VA, Mar 13, 2009)

Braised Lamb Shank Lentil Stew and Sundried Tomato Ravioli (The Brandon Inn, Brandon VT, Feb 29, 2008)

Pan Roasted Tenderloin of Beef, Wild Mushroom Potato Tart, Glazed Cippolini Onions, Maytag Blue Cream (Mendocino Hotel Victorian Dining Room, Mendocino, CA, Nov 10, 2007)

