



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

## 2013 Cabernet Sauvignon

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 100% Cabernet Sauvignon
- ◆ Harvested Oct. 17, 2013
- ◆ Technical Notes:
  - Alcohol: 14.0%
  - Total Acidity: 6.6 g/L; pH: 3.47
- ◆ Fewer than 800 cases produced

### Tasting Notes

**91 pts, GOLD** - Beverage Tasting Institute review: *“Bright dark ruby black color. Bright, fruity, toasty spicy aromas of dried blackberries, canvas, dried flowers, and potters clay with a tangy, full body and a peppery, compelling, brisk finish with firm, dusty tannins and moderate oak.”*

### 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 the 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 Cabernet Sauvignon vintages with:

**Farfalla Pasta with Grilled Sweet Italian Sausage and Porcini Mushrooms in a Cream Tarragon** (Prosecco Trattoria, Toluca Lake CA, June 19, 2005)

**Prairie Grove Pork Tenderloin, Crispy Braised Pork Belly, Chickpea Puree, Vegetable Ratatouille, Red Verjus, Olive Reduction** (Downtown 140, Hudson, OH, Mar 22, 2007)

**Port Saïid; Sautéed Marinated Tenderloin with Mushrooms and Garlic Sauce served over Rice Pilaf** (El Basha Middle Eastern Cuisine, Worcester MA, Oct 29, 2004)

**Beef Tenderloin Roasted Red Pepper and Olive Relish** (Napa Cafe, Memphis TN, Mar 25, 2004)

