



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

## 2013 Merlot

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 100% Merlot
- ◆ Harvested Oct. 22, 2013
- ◆ Technical Notes:
  - Alcohol: 14.0%
  - Total Acidity: 6.4 g/L; pH: 3.66
- ◆ Fewer than 600 cases produced

### Tasting Notes

**91 pts. GOLD** - Beverage Tastings Institute review: *"Violet color. Bright, interesting, spicy aromas of chocolate mint and berry tart with a silky, bright, fruity medium body and a polished, interesting, vanilla custard and nutskin finish with well-integrated, crunchy tannins and light oak. A rock solid merlot with lots of charm."*

### 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 14 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 Merlot vintages with:  
**Grilled Portobello Mushrooms with Vegetable Ribbons** (Napa Café, Memphis TN, Mar 25, 2004)  
**'Ile Flottant' (floating island) an Oven Baked Organic Meringue on an Espresso Glazed Chocolate Sponge floating in a shallow pool of Crème Anglaise** (Brewery Gulch Inn, Mendocino, CA, Jan 24, 2004)  
**Oven Roasted Eggplant with Mushrooms, Spinach and Marinara Sauce, Baked with Fontina, Mozzarella and Parmesan Cheese** (Prosecco Trattoria, Tuluca Lake CA, Jun 9, 2005)

