



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

## 2013 Richard the Lion-Heart

Our Rennie Organic Vineyard, Yorkville Highlands

**92** **YORKVILLE Richard the Lion-Heart. Rennie Vineyard. Cabernet Sauvignon Yorkville Highlands 2013** **GOOD VALUE \$44.00**

This beautifully crafted wine is at one and the same time lively, very rich and uncommonly well-polished, and it ranks as one of the big surprises of the issue. It seamlessly marries very deep, slightly juicy, cherry and cassis fruit with just the right touch of oaky sweetness, and its extraordinarily long-lasting flavors never once waver in their focused precision. There are more potent wines to be had, but this one earns an extra round of applause for its making, and, as well-balanced wines are wont to do, it is certain to age famously.

Reviewed: April 2016

- ◆ **92 pts. Connoisseurs' Guide** – (above)
- ◆ **96 pts. Platinum Award** – Critic Challenge Int'l Wine Competition, San Diego
- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ A proprietors' blend of: 55% Cabernet Sauvignon, 20% Malbec, 10% Carmenera, 5% Petit Verdot, 5%, Cab Franc & 5% Merlot.
- ◆ Technical Notes:
  - Alcohol: 13.5%
  - Total Acidity: 6.2 g/L; pH: 3.74
- ◆ Fewer than 350 cases produced

### Behind the Name

*Richard had a nightmare of a father (King Henry II), a legend of a mother (Eleanor). In 1189 he became King of England and soon set out on the Third Crusade. In 1996 we started naming our blended red wine after Richard because he loved wine, and spent most of his time in Bordeaux, where these varietals originate.*

### Winemaker Notes

The six Noble Red Grapes that originated in Bordeaux were handpicked from our estate

vineyard – each at optimal ripeness. Each was fermented separately. After approximately 17 months in oak blending sessions conducted by the proprietors and winemaking staff decided on the best tasting blend. After that the selected blend was assembled barrel-by-barrel choosing our very best. We used 100% French oak for this wine. The blended wine was then put back into barrels for an additional 5 months. Then 7 months bottle aging before release in May 2016.

