



Using old world methods to handcraft unique vineyard designated wines.

2014 Malbec

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 95% Malbec & 5% Merlot
- ◆ Harvested Sep. 23, 2014
- ◆ 19 months in seasoned French oak
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 6.9 g/L; pH: 3.32

Our Rennie Organic Vineyard

Elevation: 1,000 ft. (300 m); Exposure: South
Trellis System: Split canopy, quadrilateral cordon
Spacing 9 ft. x 6 ft.; Rootstock: 5C
Vines per acre: 807 (1,995/ha)
Tons per acre average: 3.8 tons (8 hl per ha)
We now have three clones of Malbec: **FPS #9**
(COT clone 180 from France), **#595 EV**
(originated in Cahors), **FPS #4 Bordeaux**.
Cultural: Leaf removal, shoot thinning, crop thinning.

Certified each year since planting in 1990 by CCOF (California Certified Organic Farmers).

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 19 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)

