



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

## 2015 Semillon

Our Randle Hill Organic Vineyard, Yorkville Highlands

- ◆ This is our 23<sup>rd</sup> consecutive vintage from our Randle Hill Vineyard.
- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ 100% Semillon
- ◆ Technical Notes:
  - Alcohol: 13.5%
  - Total Acidity: 8.5 g/100ml; pH: 3.11;
  - Barrel fermented & barrel aged
  - RS: Dry
  - Suitable for vegans

### Vintage

The vines date back to our 1989 planting. We harvested on Sep. 24th and hand-picked as usual selecting only the very best clusters that had reached our flavor profile.

### Winemaker Notes

The grapes were crushed directly to the press. The juice was gently squeezed from the press and pumped to a tank. A small amount of SO<sub>2</sub> was added to the tank and the juice cold settled for 24 hours. It was then racked to seasoned French oak cooperage and inoculated with Premier Cuvee and Cote de Blanc yeast strains. After 21 days the fermentation was completed and the wine was stirred every two weeks (sur-lie aged) to promote richness and stability in the wine. The Semillon was allowed to complete malolactic fermentation before a final small addition of SO<sub>2</sub>. After five months of aging the wines were racked back into a tank, settled, gently fined, and sterile filtered before bottling.

### Pairing With Food

Outstanding chefs at special Yorkville WineMaker Dinners have paired our past Semillon vintages with:

**Jasper Hill Farm 'Bayley Hazen Blue' Hazelnut Shortbread Cookie and Orange-Blossom**

**Honey** (Hen of the Wood, Waterbury, VT, Apr 19 2006)

**Assiette of Wild Salmon with Sorrel** (Rendezvous Inn and Restaurant, Mendocino, CA, July 8, 2002)

**Warm Goat Cheese, Grilled Zucchini and Chopped Tomatoes with Mixed Greens in a**

**Balsamic Vinaigrette Topped with Pecans** (Prosecco Trattoria, Tuloca Lake CA, June 9, 2005)

**Cold Crab, Shrimp & Oysters with Lemon Sauces**

**Louie & Cocktail** (Blue Lakes Country Club, Twin Falls, ID, Apr 24, 2010)

**Enriched Fingerling Potato and Leek Soup with Morel Mushroom and Snipped Chives**

(Mendocino Hotel Victorian Dining Room, Mendocino, CA, Nov. 10, 2007)

