



Using old world methods to handcraft unique vineyard designated wines.

2014 Cabernet Franc

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% estate grown grapes from our certified organic vineyard in southern Mendocino County
 - ◆ 86% Cabernet Franc & 14% Malbec
 - ◆ Harvested Oct. 13, 2014; hand picked
 - ◆ 20 months in French oak barrels
 - ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 6.9 g/L; pH: 3.58
- Certified each year since planting in 1990 by CCOF (California Certified Organic Farmers).*



Critic's Review

Beverage Tasting Institute: *"Nearly opaque garnet black color. Fruity, creamy, attractive aromas and flavors of berry custard pie, toffee, and tobacco and tea with a satiny, vibrant, dry-yet-fruity medium-to-full body and a graceful, intriguing, medium-long creme brulee, spiced melon, and nuts finish with fine, chewy tannins and moderate oak. A richly fruity and well oaked cabernet franc."* **93 pts. Gold Medal**

Food Pairing

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

Quail Breast - Seared with caramelized onions, garlic mashed potatoes in balsamic chili reduction (Ruth's Chris Steak House, Boston, MA, Sept 16, 2010)

Beggar's Purse of Braised Lamb on Potato Gratin with a Roasted Vegetable Puree (The Rendezvous Restaurant, Ft. Bragg, CA, July 8, 2002)

Rotisserie Rack of Pork seasoned with Fennel and Garlic served with a Gruyere Cheese, Potato and Ham Torte (Spark Woodfire and Grill, Los Angeles CA, June 8, 2005)

Jamison Farm Lamb Sirloin, Lamb and Smoked Tomato Sausage, Local Cornmeal Polenta, Toasted Walnuts and Lamb Jus (Fire, Cleveland Ohio, Mar 26, 2008)

