



Using old world methods to handcraft unique vineyard designated wines.

2014 Petit Verdot

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% estate grown grapes from our certified organic vineyard in southern Mendocino County
 - ◆ 90% Petit Verdot & 10% Malbec
 - ◆ Harvested Oct. 14, 2014; hand picked
 - ◆ 20 months in French oak barrels
 - ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 6.8 g/L; pH: 3.75
- Certified each year since planting in 1990 by CCOF (California Certified Organic Farmers).*



Critic's Review

Beverage Tasting Institute: *"Nearly opaque dusty ruby color. Aromas and flavors of black currants, five star oriental spices, planked cedar, and pressed flowers and clay with a crisp, dry full body and a complex, swift finish with earthy, woody tannins and moderate oak. Good depth of flavors that should flesh out over time. 88 pts.*

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)

