



Using old world methods to handcraft unique vineyard designated wines.

2015 Eleanor of Aquitaine

Our Randle Hill Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ 70% Semillon & 30% Sauvignon Blanc
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 7.9 g/L; pH: 2.95
 - 100% Barrel fermented & barrel aged
 - Neutral French oak barrels
 - RS: Dry
 - Suitable for vegans

Tasting Notes

Lush fruit is in harmony with this wine's dry, balanced acidity. Barrel aging gives it a nice, round body. A rich, complex white that many "red wine drinkers" find enjoyable.

Winemaker Notes

Grapes were crushed directly to the press. The juice was gently squeezed in the press and then pumped to a tank. The juice cold settled for 24 hours. It was then raked to traditional Bordeaux barrels and various lots inoculated with Cote des Blanc and also Premiere Cuvee yeasts. Over 19 days fermentation was completed. The wines were stirred every two weeks (sur-lie aged) to promote richness and stability in the wine. After aging for five months in French oak, the best barrels of each of the two varietals were sampled with the very best selected during several days of intensive blending trials. The selected blended wine was then put back in barrels for five additional months to help integration.

Food Pairing

Outstanding chefs at special Yorkville WineMaker Dinners have paired our past Eleanor of Aquitaine vintages with:

A Creamy Grilled Asparagus Bisque with Crab and Leek Dumplings (Brewery Gulch Inn, Mendocino, CA. Jan 24, 2004)

Pan Roasted Alaskan Halibut Filet and Cheeks, Fresh Morel and Asparagus Risotto, Spring Vegetable Ragout, Morel Mushroom Juice (Isabella's Estiatorio, Chicago IL. Apr 20, 2003)

Bay Scallops on the Shell with Lime, Cardamom and Apricot Sabayon (Chez Philippe, Memphis, TN. Mar 27, 2004)

A Classical Mussel Soup finished with Saffron Hollandaise (Finn & Porter, Hilton Mark Center, Alexandria, VA. Mar 13, 2009)

