



Using old world methods to handcraft unique vineyard designated wines.

2015 Malbec

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 100% Malbec
- ◆ Harvested Oct. 8, 2015; hand-picked as usual selecting only the very best clusters that had reached our flavor profile.
- ◆ 17 months in French oak barrels
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 6.6 g/L; pH: 3.40

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



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 in fruit zone, shoot
thinning, and manual crop thinning.



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 Cipolini Onions, Maytag Blue Cream (Mendocino Hotel Victorian Dining Room, Mendocino, CA, Nov 10, 2007)

