



Using old world methods to handcraft unique vineyard designated wines.

2016 Amber Folly (Semillon)

Our Randle Hill Organic Vineyard, Yorkville Highlands

- ◆ **93 pts./Gold Medal “Exceptional” Cellar Selection – Tastings.com**
- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 100% Semillon
- ◆ Technical Notes:
 - Alcohol: 13.0%
 - Total Acidity: 7.7 g/L; pH: 3.50;
 - RS: Dry
 - Less than 250 cases produced
 - Suitable for vegans
- ◆ *Certified each year since planting in 1989 by CCOF (California Certified Organic Farmers)*



Winemaker Notes

We harvested on Sep. 21, 2016 and hand-picked as usual selecting only the very best clusters that had reached our flavor profile.

This wine was treated like a red wine — left to sit and ferment on its skins, which gives it depth and color unlike other white wines.

Hence **“Orange Is The New White.”**

Blend: 100% skin fermented Semillon

Fermentation: 10 days in open top vats using indigenous yeast of our terroir

Barrel Aging: 5 months in 100% seasoned French Oak

Notes on Orange Wine

The practice has a long history in winemaking dating back thousands of years to the Eurasian wine producing countries of Armenia and Georgia. In recent years the practice has been adopted by Italian winemakers, initially in the Friuli-Venezia Giulia wine region, while there is also production in Slovenia, Croatia, France, Germany, New Zealand, and California. Orange wines were not uncommon in Italy in the 1950s and 1960s, but gradually became obscure as technically correct and fresh white wines came to dominate the market.

Four Stellar American Oranges to Try

Amber Folly 2016

YORKVILLE CELLARS
Mendocino, Calif.

Made of Sémillon grapes, Amber Folly is a “wonderful introduction to orange wines with salted caramel aromatics and tannins that are present, but not aggressive,” says Chicago sommelier Anthony Rossi. Pair it with butternut squash soup.
\$28/750mL; yorkvillecellars.com

