



*Using old world methods to handcraft unique vineyard designated wines.*

## 2017 Sauvignon Blanc

Our Randle Hill Organic Vineyard, Yorkville Highlands, Mendocino

- ◆ This is our 25<sup>th</sup> consecutive vintage from our Randle Hill Vineyard.
- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ 100% Sauvignon Blanc
- ◆ Technical Notes:
  - Alcohol: 13.5%
  - Total Acidity: 7.9 g/L; pH: 2.87
  - 100% Barrel fermented & barrel aged
  - French oak barrels
  - RS: Dry
  - Suitable for vegans

### Vintage

Some of the vines date back to a 1982 planting. We harvested on Sep. 21<sup>st</sup> and 30<sup>th</sup> hand-picking as usual selecting only the very best clusters that had reached our flavor profile.

### Winemaker Notes

The grapes were crushed directly to the press. The juice was gently squeezed from the press and pumped to a tank. The juice was cold settled for 24 hours. It was then racked to seasoned French oak cooperage and inoculated with Premier Cuvée and Cote de Blanc yeast strains. After 21 days the fermentation was completed and the wine was stirred every two weeks (sur-lie aged) to promote richness and stability in the wine. The wine was allowed to complete malolactic fermentation before a final small addition of SO<sub>2</sub>. After four months of aging the wines were racked back into a tank, settled, fined, and gently sterile filtered before bottling.

### Pairing With Food

Outstanding chefs at special Yorkville WineMaker Dinners over the years have paired prior Sauvignon Blanc vintages with:

**Lightly Breaded Pacific Skate Wing over Baby Greens tossed in a Lemon Infused Olive Oil** (Spark Woodfire and Grill, Los Angeles. Jun 8, 2005)

**Mexican White Prawn Poached in Garlic Oil with a Timbale of Summer Squash, Oven-Roasted Tomato and Tapenade** (Rendezvous Inn & Restaurant, Ft. Bragg, CA. July 8, 2002)

**Roasted Monkfish with Asparagus and Lobster Sauce** (Trellis Restaurant at Inn on the Common, Craftsbury, VT. Feb 4, 2005)

**Kumamoto Oysters: Apple, Grapefruit, Fresh Goat Cheese** (Toasted Oak Grill & Market, Novi, MI. Mar 8, 2016)

