



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

## 2015 Merlot

Our Rennie Organic Vineyard, Yorkville Highlands, Mendocino

- ◆ 100% estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 85% Merlot & 15% Cabernet Franc
- ◆ 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: 7.5 g/L; pH: 3.30

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



*Double Gold Medal, San Francisco Chronicle Wine Competition*

### Winemaker Notes

The grapes were handpicked and then gently crushed and put in open top fermenters, where they received three days of cold soak. Pasteur Red yeast was used and fermentation was held at 80 degrees F, and continued until dryness after 10 days. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing. The wine was settled in a tank for 24 hours, then racked into oak cooperage for aging. After 17 months in French oak barrels, the wine was racked into a tank, fined with organic egg whites, and loosely filtered before bottling.

### Food Pairing

Outstanding chefs at special Yorkville WineMaker Dinners have paired our past Merlot vintages with:

- Grilled Portobello Mushrooms with Vegetable Ribbons** (Napa Café, Memphis TN, Mar 25, 2004)
- 'Ile Flottant' (floating island) an Oven Baked Organic Meringue on an Espresso Glazed Chocolate Sponge floating in a shallow pool of Crème Anglaise** (Brewery Gulch Inn, Mendocino, CA, Jan 24, 2004)
- Oven Roasted Eggplant with Mushrooms, Spinach and Marinara Sauce, Baked with Fontina, Mozzarella and Parmesan Cheese** (Prosecco Trattoria, Tuluca Lake CA, Jun 9, 2005)

