



Using old world methods to handcraft unique vineyard designated wines.

2015 Carmenerre

Our Rennie Organic Vineyard, Yorkville Highlands, Mendocino

- ◆ 100% estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 80% Carmenerre, and 20% Merlot
- ◆ Harvested Oct. 22, 2015; picked by hand
- ◆ 17 months in French oak barrels
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 7.2 g/L; pH: 3.26

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



A Few Words about Carmenerre

Carmenerre is certainly an enigmatic wine. Its modern history is becoming better known amongst wine folk, but here's a quick recap: Despite being one of the more widely planted varietals across France in the 19th century, after the phylloxera epidemic wiped out most of France's vines in the 1860's and 1870's Carmenerre was deemed too unreliable to replant in the rush to make vineyards opulent and profitable again. Consequently, it all but died out. However, in the '90's a peculiar grape called Merlot Noir, thought to be a mutation of Merlot, in Chile, caught the attention of winemakers.

In 1994 suspicions were confirmed by DNA testing: Merlot Noir is Carmenerre, and as much as 12% of Chile's red grape plantings are Carmenerre, thanks to the unwitting actions of vineyard planters in the 1700's. And so Carmenerre is once again on the world stage, thanks to a push by the Chilean winemaking industry to help the varietal receive the recognition it deserves.

According to recent ag statistics, there are just 52 bearing acres of Carmenerre in France, and 57 in California (out of 478,000 acres of wine grapes). A bit of trivia: Yorkville put in the 10th acre of Carmenerre in California in 2003.

Food Pairing

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

Cognac-duxelle Crusted Sturgeon, Heirloom Fingerling Potatoes, Charred Brocolini,

Chanterelle Purée (Wild Fish, Little River, CA. Nov. 8, 2017)

Spice-Rubbed Pork Medallions with Mushroom Sauce, Tart Cherry Risotto, and Parmesan (Vino Locale, Palo Alto, CA. Valentine's Day 2016)

