



*The most awarded California winery using organically grown grapes.*

## 2011 Sauvignon Blanc

Our Randle Hill Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 100% Sauvignon Blanc
- ◆ Technical Notes:
  - Alcohol: 13.5%
  - Total Acidity: 7.9 g/L
  - pH: 3.16; RS: 0.6%
  - Free sulfites at bottling: 29 ppm. Total: 99 parts per million
  - Suitable for vegans
- ◆ Less than 1,000 cases produced
- ◆ **1<sup>st</sup> Place Wine** – Mendocino Crab & Wine Days Judge's Wine Competition

### Tasting Notes

*Notes of grapefruit, minerality, and a bit of lemon zest can be discovered on the nose.*

*Lively citrus flavors combine with a suggestion of white peach. A bright, crisp, dry wine but it's not too sharp, as there is plenty of fruit, as well. It's our nightly aperitif.*

### Winemaker Notes

This is our 19<sup>th</sup> vintage of Sauvignon Blanc. Some of the vines were planted nearly 30 years ago. The grapes were crushed and the juice was gently squeezed in the press and pumped to a tank. The juice cold settled for 24 hours. It was then racked to traditional, seasoned Bordeaux oak barrels for fermentation with various lots inoculated with four different yeasts. The wine was aged six months in the same barrels. Then it was racked into a tank, settled, fined gently and sterile filtered before bottling.

### Food Pairing

Outstanding chefs at special Yorkville WineMaker Dinners over the years have paired our past 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)

