

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2005 Sauvignon Blanc

Randle Hill Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ 100% Sauvignon Blanc
- ◆ Harvested Oct 3&4, 2005.
- ◆ Technical Notes:
 - Alcohol: 14%
 - Total Acidity: 0.81 g/100ml
 - pH: 3.20
 - RS: 0.2%
 - Free sulfite at bottling: 26 parts per million
- ◆ Suggested retail \$15

Tasting Notes

*An aromatic wine, with a crisp and lingering finish of citrus and minerals.
Rich texture, with flavors of stone fruit and guava.*

Winemaker's Notes

Grapes were crushed directly to the press, the juice gently squeezed from the press and pumped to a tank. A small amount of SO₂ was added and the juice cold settled for 24 hours. It was then racked to oak cooperage and inoculated with a variety of yeasts, including natural varieties. This vintage was fermented and aged in 100% French oak barrels. After fermentation was complete the wines were stirred every two weeks (sur-lie aged) to promote richness and stability in the wine. This Sauvignon Blanc had a second small dose of SO₂ added to stop malolactic fermentation when the secondary fermentation had reached about 20% completion. After ageing the wines were racked back into a tank, settled, fined and sterile filtered before bottling.

Top Awards

Silver L.A. County Fair

