

# Yorkville

## C E L L A R S

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

### 2006 Sauvignon Blanc

Randle Hill Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ 100% Sauvignon Blanc
- ◆ Harvested Sep 24&25, 2006.
- ◆ Technical Notes:
  - Alcohol: 13.5%
  - Total Acidity: 0.76 g/100ml
  - pH: 3.33
  - RS: 0.4%
  - Free sulfite at bottling: 35 parts per million
- ◆ Suggested retail \$16

#### Tasting Notes

*Aromas of lemon drops and lime blossom, with abundant fruit flavors of kiwi, green apple and citrus. Long, long finish with lime skin and minerals.*

#### 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 SO<sub>2</sub> was added and the juice cold settled for 24 hours. It was then racked to oak cooperage and inoculated with Cote de Blanc and Premiere Cuvee yeasts. This vintage was fermented and aged in 98% 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 SO<sub>2</sub> 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

Not yet entered into competition

