



The most awarded California winery using organically grown grapes.

2012 Semillon

Our Randle Hill Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 95% Semillon & 5% Sauvignon Blanc
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 7.9 g/100ml
 - pH: 3.21; RS: 0.1%
 - Free sulfites at bottling: 26 ppm. Total: 81 parts per million
 - Less than 600 cases produced
 - Suitable for vegans
 - Bottled Apr 25, 2013

Vintage

The vines date back to our 1989 planting. We harvested on Oct. 10th and hand-picked as usual but selected only the very best clusters that had reached our flavor profile.

Winemaker Notes

The grapes were crushed directly to the press. The juice was gently squeezed from the press and pumped to a tank. A small amount of SO₂ was added to the tank and the juice cold settled for 24 hours. It was then racked to French oak cooperage and inoculated with Premier Cuvee and Cote de Blanc yeast strains. After fermentation was completed the wines were stirred every two weeks (sur-lie aged) to promote richness and stability in the wine. The Semillon was allowed to complete malolactic fermentation before another small addition of SO₂. After five months of ageing the wines were racked back into a tank, settled, fined, and sterile filtered before bottling.

Pairing With Food

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

Jasper Hill Farm 'Bayley Hazen Blue' Hazelnut Shortbread Cookie and Orange-Blossom Honey (Hen of the Wood, Waterbury, VT, Apr 19 2006)

Assiette of Wild Salmon with Sorrel (Rendezvous Inn and Restaurant, Mendocino, CA, July 8, 2002)

Warm Goat Cheese, Grilled Zucchini and Chopped Tomatoes with Mixed Greens in a Balsamic Vinaigrette Topped with Pecans (Prosecco Trattoria, Tuloca Lake CA, June 9, 2005)

Cold Crab, Shrimp & Oysters with Lemon Sauces Louie & Cocktail (Blue Lakes Country Club, Twin Falls, ID, Apr 24, 2010)

Enriched Fingerling Potato and Leek Soup with Morel Mushroom and Snipped Chives (Mendocino Hotel Victorian Dining Room, Mendocino, CA, Nov. 10, 2007)

