

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2004 Semillon

Randle Hill Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 25% Sauvignon Blanc
- ◆ Harvested Oct 15, 2004.
- ◆ Technical Notes:
 - Alcohol: 14%
 - Total Acidity: 0.66 g/100ml
 - pH: 3.44
 - RS: 0.1%
 - Free sulfite at bottling: 30 parts per million
- ◆ Suggested retail \$19

Press Quotes

“an interesting wine that marches to its own beat... dry, acidic structure and fruity, earthy flavors that are quite complex. Editors Choice.”

Wine Enthusiast Magazine (July '06)

Tasting Notes

A richly textured wine, with aromas of pineapple and hazelnuts. Clean citrus finish complements crab and other shellfish dishes.

Winemaker's Notes

The grapes were crushed directly to the press and the juice gently squeezed and pumped to a tank, then cold settled for 24 hours. It was racked to French oak cooperage and inoculated with a variety of yeasts. 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 a small addition of SO₂. After ageing the wines were racked back into a tank, settled, fined, and sterile filtered before bottling.

Top Awards

90 Points/Editor's Choice

The Wine Enthusiast

Silver L.A. County Fair

