

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2005 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 25, 2005.
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.76 g/100ml
 - pH: 3.45
 - RS: 0.1%
 - Free sulfite at bottling: 34 parts per million
- ◆ Suggested retail \$19

Tasting Notes

A rich, smooth wine, with aromas of almonds and stone fruit. Notes of citrus, with a hint of vanilla in the finish.

Winemaker's Notes

Upon receipt at the winery 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 a variety of yeasts, including Premier cuvee, Cote de Blanc and natural varieties. 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 ageing the wines were racked back into a tank, settled, fined, and sterile filtered before bottling.

Top Awards

Gold Mendocino Co Fair
Silver S.F. International

