

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2006 Semillon

Randle Hill Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 24% Sauvignon Blanc
- ◆ Harvested Oct 19, 2006.
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.65 g/100ml
 - pH: 3.32
 - RS: 0.2%
 - Free sulfite at bottling: 29 parts per million

Tasting Notes

A powerful wine, featuring bright citrus flavors and aromas of mango and lime zest. Notes of straw and vanilla, with a creamy texture and a lingering 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

- Silver** S.F. International Wine Comp
- Silver** New World International
- Silver** Mendocino County Fair

