

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2007 Eleanor of Aquitaine

Randle Hill Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ A blend of 50% Semillon and 50% Sauvignon Blanc
- ◆ Technical Notes:
 - Alcohol: 13.8%
 - Total Acidity: 0.70 g/100ml
 - pH: 3.25
 - RS: 0.2%
 - Free sulfite at bottling: 26 parts per million

Tasting Notes

Aromas of straw and boxwood. Bright citrus, pink grapefruit, lime zest finish. Lighter bodied, but complex, this white will drink well after a bit of bottle age.

Winemaker's Notes

Selected vineyard lots 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, and the juice cold settled for 24 hours. It was then 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. After ageing, the wines were sampled and the top barrels selected. In this vintage, all of the barrels selected were older French oak and the wines were aged for 10 months. These lots were carefully blended during several days of intensive sessions, with input from the proprietors, and the wine-making staff. After the final blend was determined, the wines were racked into a tank, settled, fined and sterile filtered before bottling.

Top Awards

Best of Class California State Fair

