



*The most awarded California winery using organically grown grapes.*

## 2010 Cabernet Franc

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 75% Cabernet Franc & 25% Cabernet Sauvignon
- ◆ Technical Notes:
  - Alcohol: 13.0%
  - Total Acidity: 6.8 g/L
  - pH: 3.52
  - RS: 0.4%
  - Barrel aged for 20 months in seasoned French oak
  - Free sulfites at bottling: 34ppm. Total: 88 parts per million
- ◆ Less than 300 cases produced

### Estate Vineyard

Our Rennie Organic Vineyard was planted in 1990. It features a split canopy, quadrilateral cordon with a 9' x 6' spacing. It rests on benchlands at about 1,000 ft. elevation with a southern exposure.

### Winemaker Notes

We really appreciate this varietal, which tends to be off the radar, yet is capable of delivering some of the best attributes of what both Cabernet Sauvignon and Merlot have to offer. Typically aromatic. Good length with rich dark cherry fruit flavors, velvety texture and medium tannins to finish. Nicely balanced and showing very well for such a young wine. We often serve Cab Franc with roast pork or turkey as it is very versatile and food-friendly and unlike many Cabernet Sauvignons goes well with white meat.

### Food Pairing

Outstanding chefs at Yorkville WineMaker Dinners have paired our past Cabernet Franc vintages with:

**Rotisserie Rack of Pork seasoned with Fennel and Garlic served with a Gruyere Cheese, Potato and Ham Torte** (Spark Woodfire and Grill, Los Angeles CA, June 8, 2005)

**Jamison Farm Lamb Sirloin, Lamb and Smoked Tomato Sausage, Local Cornmeal Polenta, Toasted Walnuts and Lamb Jus** (Fire, Cleveland Ohio, Mar 26, 2008)

**Quail Brest - Seared with caramelized onions, garlic mashed potatoes in balsamic chili reduction** (Ruth's Chris Steak House, Boston, MA, Sept 16, 2010)

**Beggar's Purse of Braised Lamb on Potato Gratin with a Roasted Vegetable Puree** (The Rendezvous Restaurant, Ft. Bragg, CA, July 8, 2002)

