

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2008 Cabernet Franc

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ Blended with 9% Merlot
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.69 g/100ml
 - pH: 3.72
 - RS: 0.6%
 - Free sulfite at bottling: 34 parts per million

Vintage

The growing season in 2008 was one of the driest years since we started the winery in 1994. The vines date back to our 1990 planting. We harvested on Oct. 29th.

Winemaker Notes

After a careful field selection, the grapes were handpicked and at the winery were de-stemmed, crushed and cold macerated for several days in open top fermenters. Pasteur Red yeast was used and fermentation was held at 80 degrees F, and continued for 13 days until dryness. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing. The wine was settled in a tank for 24 hours then racked into oak cooperage for aging. After 18 months in 100% French oak, of which 18% were new barrels, the wine was racked into a tank, fined with organic egg whites, and loosely filtered before bottling.

Food Pairing

Outstanding chefs at special 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)

Kofta - Yemeni meatballs made with local ground lamb marinated with allspice, cumin, mind, cilantro, onion and olive oil grilled and served over smoky baba ganoush with pita (Saha Restaurant, San Francisco, CA, May 13, 2010)

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)

