

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2008 Malbec

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ Blended with 5% Merlot
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.66 g/100ml
 - pH: 3.48
 - RS: 0.2%
 - Free sulfite at bottling: 32 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. 2nd and Oct. 25th.

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 14 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 Malbec vintages with:

Braised Duck Leg, Potato Gnocchi, Wild Mushrooms, Asiago Cheese (Finn & Porter, Hilton Mark Center, Alexandria, VA, Mar 13, 2009)

Braised Lamb Shank Lentil Stew and Sundried Tomato Ravioli (The Brandon Inn, Brandon VT, Feb 29 2008)

Warm Salad of Spinach, Duck Confit, Pickled Red Onions, Crecenza Cheese, Blood Oranges and Balsamic Vinegar (Pangaea Restaurant, Point Arena, CA, Feb 8, 2002)

Pan Roasted Tenderloin of Beef, Wild Mushroom Potato Tart, Glazed Cippolini Onions, Maytag Blue Cream (Mendocino Hotel Victorian Dining Room, Mendocino, CA, Nov 10, 2007)

