

# Yorkville

## C E L L A R S

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

### 2008 Merlot

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ Blended with 8% Cabernet Sauvignon
- ◆ Technical Notes:
  - Alcohol: 14.5%
  - Total Acidity: 0.68 g/100ml
  - pH: 3.37
  - RS: 0.6%
  - Free sulfite at bottling: 35 parts per million

#### Tasting Notes

*Bright red fruit- cherry to boysenberry, splash of cranberry. Medium bodied mid-palate, but a structured finish, showing a hint of spicy, toasty oak along with some lingering tannins. This wine is generous and warm. Suited to several years of age if desired.*

#### Winemaker Notes

After a careful field selection, grapes were gently crushed, and put in open top fermenters, where they received three days of cold soak before inoculation with cote de blanc yeast. Fermentation was held at 80 degrees F, and continued until dryness. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing at a maximum of two bars atmospheric pressure. The wine was settled in a tank for 24 hours, and then racked into small oak cooperage. We chose 24% new French oak, 44% seasoned French oak, 16% new American oak, and 16% seasoned American oak. After 18 months of aging, the wine was racked into a tank, fined with certified organic egg whites, and loosely filtered before bottling.

#### Food Pairing

Outstanding chefs at special Yorkville WineMaker Dinners have paired our past Merlot vintages with:

**Grilled Portobello Mushrooms with Vegetable Ribbons** (Napa Café, Memphis TN, Mar 25, 2004)

**'Ile Flottant' (floating island) an Oven Baked Organic Meringue on an Espresso Glazed Chocolate Sponge floating in a shallow pool of Crème Anglaise** (Brewery Gulch Inn, Mendocino, CA, Jan 24, 2004)

**Oven Roasted Eggplant with Mushrooms, Spinach and Marinara Sauce, Baked with Fontina, Mozzarella and Parmesan Cheese** (Prosecco Trattoria, Tuloca Lake CA, Jun 9, 2005)

