

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2009 Merlot

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ Blended with 10% Cabernet Sauvignon
- ◆ Harvested Oct. 18th and Oct. 24th
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.66 g/100ml
 - pH: 3.40
 - RS: 0.4%
 - Free sulfite at bottling: 32ppm; Total: 70 parts per million
- ◆ Less than 750 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

After a careful field selection, the grapes were handpicked and the gently crushed and put in open top fermenters, where they received a minimum three days of cold soak. Pasteur Red yeast was used and fermentation was held at 80 degrees F, and continued until dryness, about 14 days. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing. All wine was settled in a tank for 24 hours, then racked into oak cooperage for aging. After 18 months in 100% seasoned French oak, 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 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, Tuluca Lake CA, Jun 9, 2005)

