

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2007 Richard the Lion-Heart

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ A proprietors' blend of 55% Cabernet Sauvignon, 20% Merlot, 15% Petit Verdot, 5% Malbec, 4% Cabernet Franc, and 1% Carmenere.
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.66 g/100ml
 - pH: 3.45
 - RS: 0.4%
 - Free sulfite at bottling: 35 parts per million

Tasting Notes

Blended in the style of a Bordeaux red, this wine already shows great aromatic complexity and supple fruit flavors. It can certainly benefit from additional bottle ageing, but is rich and rewarding today.

Winemaker's Notes

At harvest, selected vineyard lots were crushed and fermented as with our other red wines. These lots were allowed to settle in a tank for 24 hours, then racked into oak cooperage for ageing. We used 100% French oak for this wine. After 18 months in oak, the wines were selected and carefully blended during several days of intensive blending sessions conducted by the proprietors and the winemaking staff. The final blend proportions were racked into a tank, fined with organic egg whites, and loosely filtered before being bottled.

Food Pairing

Outstanding chefs at special Yorkville WineMaker Dinners have paired our past Richard the Lion-Heart vintages with:

Moroccan Braised Lamb Shanks on Preserved Lemon Cous Cous with Artichokes, Black Olive and Salsa Verde (Pangaea Restaurant, Point Arena, CA, Feb 8, 2002)

Squab Confit, Mustard Crusted Veal Sweetbreads, Killbuck Farm Mushrooms, Root Vegetable Hash and Bourbon-Maple Squab Jus (Fire Food & Drink, Cleveland, OH, Mar 26, 2008)

Filet & Foie Gras - Broiled Filet with sauteed wild mushrooms in a wine demi glaze, topped with seared Foie Gras (Ruth's Chris Steak House, Boston, MA, Sept. 16, 2010)

Spice Seared Niman Ranch Strip Steak with Truffle, Heirloom Potato Gratin and Grilled Asparagus; red wine reduction (Downtown 140, Hudson, OH, March 22, 2007)

Paper Thin Pie with Dark Raisins, Sharp Cheddar, and Fennel Confit (Chez Philippe, Memphis, TN, Mar 27 2004)

