

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2008 Hi-Rollr Red

Mendocino County

- ◆ 100% certified organic grapes grown in Mendocino County
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.66g/100ml
 - pH: 3.57
 - RS: 0.6%
 - Free sulfite at bottling: 35 parts per million

Tasting Notes

This is the only wine we produce which is not completely from estate grapes. Our objective was to produce an accessible everyday house wine at an attractive price. From the bench lands above the Russian River in inland Mendocino we have selected organically grown Zinfandel to blend along with grapes from our ranch. Fruity flavors with a gently spicy finish come together to create a real crowd pleaser. This delicious red blend includes: 30% Merlot, 27% Zinfandel, 14% Malbec, 13% Petit Verdot, 9% Cabernet Franc, and 7% Cabernet Sauvignon.

Winemaker's Notes

As with all our reds, the grapes were handpicked and then gently crushed as soon as we brought them into our winery. Individual lots were fermented and after fermentation was finished we gently pressed off the juice from the skins. This wine was carefully assembled from lots aged 18 months in seasoned French oak barrels. The wines were then racked into a tank, fined with organic egg whites, and loosely filtered before bottling.

Why Hi-Rollr ?

'Hi-Rollr' is a term coined in about 1900 by speakers of Boontling, (the name is a combination of "Boonville," our nearest town about 10 miles away and "lingo") spoken by residents of Mendocino's Anderson Valley. It refers to the folks living in the hills of Yorkville, who apparently would roll up their pants legs of their overalls while crossing muddy steams and often forget to roll them back down before arriving at the bustling town of Boonville for dinner or a dance. So the name stuck.

