

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2009 Rosé de Franc

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 100% Cabernet Franc
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.82 g/100ml
 - pH: 3.23
 - RS: 0.2%
 - Free sulfite at bottling: 27 parts per million

Vintage

The vines date back to our 1990 planting. We do not produce a Rosé de Franc every year, depending on the way the growing season turns out and how the Cabernet Franc grapes develop in terms of both quantity and quality. Typically a seasonal wine for summer picnics on warm evenings on the deck, we produce a smaller amount of Rosé, and it is commonly sold out by the autumn.

Winemaker Notes

Grapes were gently crushed, and put in open top fermenters, and after about 35 hours of skin contact the juice was bled off and racked into barrels for fermentation. The wine was inoculated and fermentation continued until dryness, about 30 days. We used seasoned 100% French oak for this wine. After approximately 5 months in barrels, the wine was racked into a tank, fined with organic egg whites, and loosely filtered before bottling.

Pairing With Food

You will find that this wine is dry and its juicy, fresh, mouth-watering flavors allow it to cross all kinds of food barriers. Some ideas: BBQ chicken, wok-charred crisp vegetables, grilled fish with chutney, summer pastas, or cold shrimp with sweet-spicy cocktail sauces.

Pairing With Cheese

Port Salut (France) - a creamy semi-soft cow's milk cheese will go well with the body, dryness and aromatics of this Rosé.

Appenzeller (Switzerland) – A cow's milk cheese, has a dense and creamy texture with a hint of herbs that balances well our Rosé.

The Rosé de Franc aromatic crispness will go well with a Mahon - a grassy Spanish cow's milk cheese. It has a slightly sharp bite and creamy texture.

