

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2004 Cabernet Franc

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 6% Cabernet Sauvignon & 17% Malbec
- ◆ Harvested Oct 31, 2004
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.71 g/100ml
 - pH: 3.35
 - RS: 0.4%
 - Free sulfite at bottling: 32 parts per million
- ◆ Suggested retail \$20

Tasting Notes

A lighter bodied red, with aromas of herbs, violets, brown sugar and tea. Red cherry and blueberry fruit with a note of violet pastille and a clean finish.

Winemaker's Notes

Grapes were gently crushed, controlling berry breakage as much as possible. They were put in open top fermenters, and received three days of cold soak before inoculation with yeast. Fermentation was held at 80 degrees F, and continued until dryness. The tanks were then drained and pomace removed by hand and transferred to the press where it received a gentle pressing. All wine was combined and allowed to settle in a tank for 24 hours, then racked into oak coperage for ageing. We used 100% French oak for this wine. After approximately 20 months in oak, the wines were racked into a tank, fined with organic eggwhites, and loosely filtered before bottling.

Top Awards

Best of Class California State Fair
Silver San Francisco International
Silver Pacific Rim International
Silver Los Angeles Int'l Wine & Spirits
Silver San Diego Wine Competition
Silver Mendocino County Fair

