

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2003 Cabernet Franc

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 21% Cabernet Sauvignon
- ◆ Harvested Oct 31, 2003
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.66 g/100ml
 - pH: 3.66
 - RS: 0.4%
 - Free sulfite at bottling: 37 parts per million
- ◆ Suggested retail \$20

Tasting Notes

Rich and full bodied, with lots of Bing cherry and blueberry fruit. Hints of licorice, toasted spice and herbs on the nose. Good structure with moderate tannins.

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 80% French oak for this wine. After approximately 18 months in oak, the wines were racked into a tank, fined with organic eggwhites, and loosely filtered before bottling.

Top Awards

Gold Mendocino County Fair

