

Yorkville

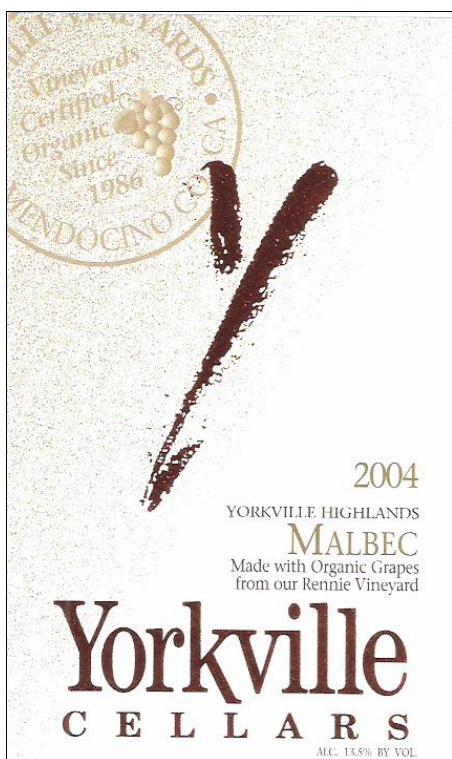
C E L L A R S

The most awarded California winery using organically grown grapes.

2004 Malbec

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ 100% Malbec
- ◆ Harvested Oct 7, 2004
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.70 g/100ml
 - pH: 3.47
 - RS: 0.6%
 - Free sulfite at bottling: 37 parts per million
- ◆ Suggested retail \$22



Tasting Notes

Chocolate and berry jam aromas, with a leafy note. A dense and chewy Malbec, showing a bit of meatiness mid-palate and some tannins in finish. A cornucopia of fruit; red plum, cassis, a hint of boysenberry and a splash of cranberry in the finish.

Winemaker's Notes

Grapes were gently crushed, and put in open top fermenters, where they received three days of cold soak before inoculation with selected yeast strains. Fermentation was held at 80 degrees F, and continued until dryness, about 12-15 days. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing at a maximum of two bars atmospheric pressure. All wine was settled in a tank for 24 hours, then racked into oak cooperage for ageing. We used 90% French oak for this wine. After approximately 18 months in oak, the wine was racked into a tank, fined with organic eggwhites, and loosely filtered before bottling.

Top Awards

Gold & Best of Class New World Int'l
Gold Pacific Rim Int'l Wine Comp
Silver Mendocino County Fair