

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2003 Malbec

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 21% Cabernet Sauvignon
- ◆ Harvested Oct 28, 2003.
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.75 g/100ml
 - pH: 3.60
 - RS: 0.4%
 - Free sulfite at bottling: 34 parts per million
- ◆ Suggested retail \$20

Tasting Notes

A medium bodied red featuring rich fruit flavors of boysenberry and plum. Aromas of baking spice with a refreshing splash of berries to finish.

Winemaker's Notes

Grapes were gently crushed, and put in open top fermenters, where they received a three day 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 78% 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 New World Int'l Wine Comp
Gold Orange Co Fair Wine Comp
Silver West Coast Wine Comp

