

Yorkville

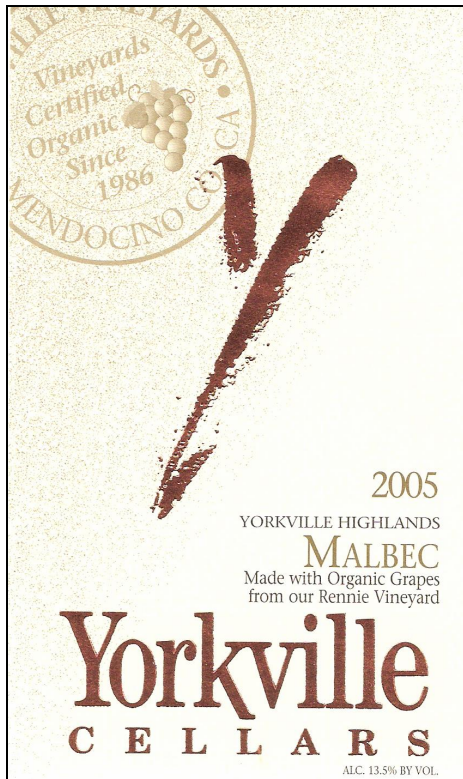
C E L L A R S

The most awarded California winery using organically grown grapes.

2005 Malbec

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ 100% Malbec
- ◆ Harvested Oct 24 & 31, 2005
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.70 g/100ml
 - pH: 3.65
 - RS: 0.4%
 - Free sulfite at bottling: 35 parts per million



Tasting Notes

A lovely wine, with rich aromas of nutmeg, berries, cocoa powder and a hint of earthiness. Concentrated fruit flavors, featuring boysenberry, with medium tannins and a hint of cocoa to finish. A classic match with duck.

Winemaker's Notes

Grapes were gently crushed, and put in open top fermenters, where they received three days of cold soak before inoculation with Pastuer Red yeast. Fermentation was held at 80 degrees F, and continued until dryness, about 17 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 100% 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

Best of Class California State Fair
Gold Mendocino Co. Fair
Silver New World International
Silver Green Wine Competition