

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2005 Merlot

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 12% Cabernet Sauvignon
- ◆ Harvested Oct 17, 2005.
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.66 g/100ml
 - pH: 3.44
 - RS: 0.4%
 - Free sulfite at bottling: 35 parts per million
- ◆ Suggested retail \$22

Tasting Notes

Lighter bodied and very aromatic, showing aromas of cherry, spice, brown sugar, and a leafy-leathery note. Nice cherry fruit mid-palate, with a hint of cassis. Finishes with medium tannins.

Winemaker's Notes

Grapes were gently crushed, controlling berry breakage as much as possible. The must was put in open top fermenters, and given three days of cold soaking before inoculation with yeast. Fermentation was held at 80 degrees F, and continued until dryness, about 12-15 days. The tanks were drained and pomace hand transferred to the press where it received a gentle pressing. All wine was combined in a tank and allowed to settle for 24 hours, then racked into oak cooperage for ageing. This wine was aged 18 months in 92% French oak. The wines were then racked into a tank, fined with organic eggwhites, and loosely filtered before bottling.

Top Awards

Not yet entered into competition.

