

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2003 Merlot

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 16% Cabernet Sauvignon
- ◆ Harvested Oct 13, 2003.
- ◆ Technical Notes:
 - Alcohol: 13%
 - Total Acidity: 0.77 g/100ml
 - pH: 3.33
 - RS: 0.4%
 - Free sulfite at bottling: 30 parts per million
- ◆ Suggested retail \$20

Tasting Notes

A robust red with blueberry and cherry fruit. Aromas of herbs and spice with a solid, but smooth finish.

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 at a maximum of two bars atmospheric pressure. 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 older barrels which were 83% French oak. The wines were racked into a tank, fined with organic eggwhites, and loosely filtered before bottling.

Top Awards

Gold New World Int'l Wine Comp
Silver Pacific Rim Int'l Wine Comp

