

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2006 Merlot

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 11% Cabernet Sauvignon and 7% Malbec
- ◆ Harvested Oct 18, 2006.
- ◆ Technical Notes:
 - Alcohol: 13.7%
 - Total Acidity: 0.60 g/100ml
 - pH: 3.51
 - RS: 0.4%
 - Free sulfite at bottling: 35 parts per million

Tasting Notes

An incredibly rich and mouth-filling wine; ripe red cherry flavor wrapped in smooth, full tannins. Mocha, brown sugar and plum blossom aromas with a lingering, sensual 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 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 French oak. The wines were then racked into a tank, fined with organic eggwhites, and loosely filtered before bottling.

