

# Yorkville

## C E L L A R S

*The most awarded California winery using organically grown grapes.*

### 2005 Petit Verdot

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 10% each Merlot and Cabernet Sauvignon
- ◆ Harvested Oct 24, 2005
- ◆ Technical Notes:
  - Alcohol: 13.5%
  - Total Acidity: 0.68 g/100ml
  - pH: 3.88
  - RS: 0.4%
  - Free sulfite at bottling: 32 parts per million

#### Tasting Notes

*Leafy-bramble and floral/spice aromas, leading to cherry and plum fruit with medium tannins in finish. Pair with spicy sauces and salumi plates.*

#### Winemaker's Notes

Grapes were gently crushed, and put in open top fermenters, where they received a minimum three days of cold soak before inoculation with Pasteur Red and Assmanhausen yeast strains. Fermentation was held at 80 degrees F, and continued until dryness, about 18 days. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing. All wine was settled in a tank for 24 hours, then racked into oak cooperage for ageing. We used primarily French oak for this wine. After 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 International

