

Yorkville

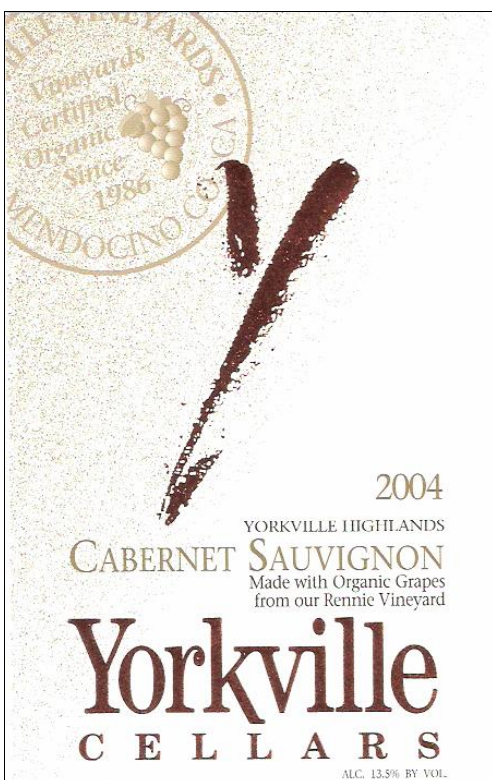
C E L L A R S

The most awarded California winery using organically grown grapes.

2004 Cabernet Sauvignon

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ 100% Cabernet Sauvignon
- ◆ Harvested Oct 12, 2004
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.74 g/100ml
 - pH: 3.35
 - RS: 0.4%
 - Free sulfite at bottling: 30 parts per million
- ◆ Suggested retail \$25



Tasting Notes

An elegant and aromatic red, with notes of black olive, blueberry and licorice. Bright cherry fruit, with a lingering finish. Succulent but structured, this wine has long-term potential.

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 selected yeast strains. Fermentation was held at 80 degrees F, and continued until dryness, about 12-15 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 56% French oak for this wine. After approximately 21 months in oak, the wine was racked into a tank, fined with organic eggwhites, and loosely filtered before bottling.

Top Awards

Gold Pacific Rim Int'l Wine Comp
Silver New World Int'l Wine Comp
Silver West Coast Wine Competition
Silver S.F. International Wine Comp