

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2003 Cabernet Sauvignon

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 17% Merlot
- ◆ Harvested Oct 23, 2003
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.74 g/100ml
 - pH: 3.51
 - RS: 0.4%
 - Free sulfite at bottling: 35 parts per million
- ◆ Suggested retail \$20

Tasting Notes

A hearty red, with aromas of olive, herbs and anise. Good blue/black fruit mid-palate, with a dense finish, showing chewy tannins.

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 67% French oak for this wine. After approximately 18 months in oak, the wine was racked into a tank, fined with organic eggwhites, and loosely filtered before bottling.

Top Awards

Silver Pacific Rim International

