

Yorkville

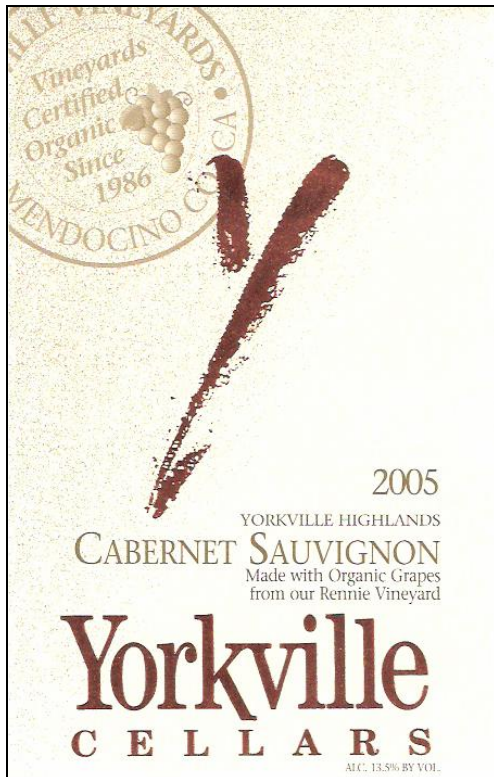
C E L L A R S

The most awarded California winery using organically grown grapes.

2005 Cabernet Sauvignon

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 9% Merlot
- ◆ Harvested Oct 25, 2005
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.63 g/100ml
 - pH: 3.64
 - RS: 0.4%
 - Free sulfite at bottling: 35 parts per million



Tasting Notes

A lighter-bodied Cabernet, with complex aromas, showing boysenberry and subtle gaminess. Solid cherry fruit mid-palate, with restrained tannins to finish. Pair with roasted meat or winter stews.

Winemaker's Notes

After a careful field selection, grapes were gently crushed, and put in open top fermenters, where they received a minimum three days of cold soak before inoculation. Fermentation was held at 80 degrees F, and continued until dryness, about 17 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 85% 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

Silver Mendocino County Fair