

Yorkville

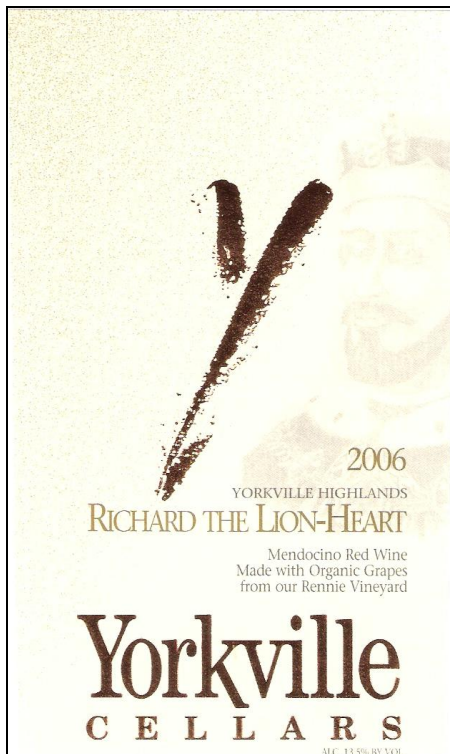
C E L L A R S

The most awarded California winery using organically grown grapes.

2006 Richard the Lion-Heart

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ A proprietor's blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot, & Carmenere
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.62 g/100ml
 - pH: 3.60
 - RS: 0.4%
 - Free sulfite at bottling: 35 parts per million



Tasting Notes

Blended in the style of a Bordeaux red, this wine is complex, rich and highly aromatic. As this vintage is powerful, it can benefit from additional bottle ageing, but the careful blending allows early consumption, especially if paired with rich cheeses or meat dishes.

Winemaker's Notes

At harvest, selected vineyard lots were crushed and fermented as with our other red wines. These lots were allowed to settle in a tank for 24 hours, then racked into oak cooperage for ageing. We used 100% French oak for this wine. After 20 months in oak, the wines were selected and carefully blended during several days of intensive blending sessions, with input from the proprietors, and the winemaking staff. The final blend proportions were racked into a tank, fined with organic eggwhites, and loosely filtered before being bottled.

Top Awards

94 points Food and Beverage World