

# Yorkville

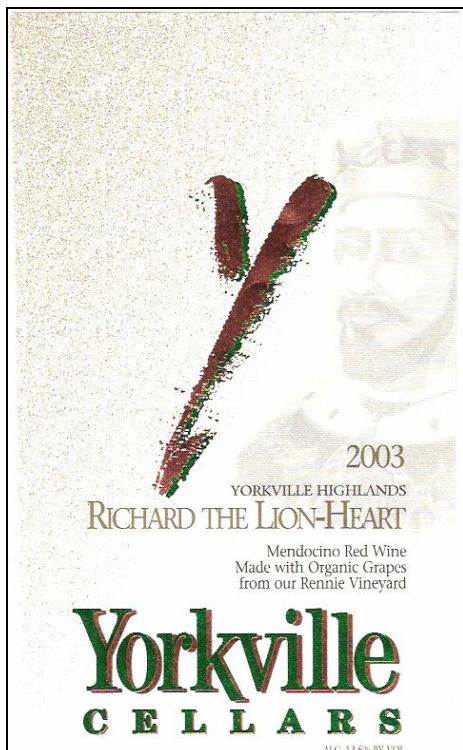
## C E L L A R S

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

### 2003 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
- ◆ Technical Notes:
  - Alcohol: 13.5%
  - Total Acidity: 0.73 g/100ml
  - pH: 3.45
  - RS: 0.4%
  - Free sulfite at bottling: 37 parts per million
- ◆ Suggested retail \$30



#### Tasting Notes

*A full bodied red with outstanding length. Aromas of black olive with hints of leather and spice. Abundant fruit mid-palate and a solid finish with smooth, refined tannins.*

#### Winemaker's Notes

At harvest, selected vineyard lots were crushed and fermented as with our other red wines. The selected 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 lots were selected and carefully blended during several days of intensive blending sessions, with input from the proprietors, vineyard manager 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

- Gold** Pacific Rim Int'l Wine Comp
- Silver** California State Fair
- Silver** Riverside Int'l Wine Comp
- Silver** New World Int'l Wine Comp