

Yorkville

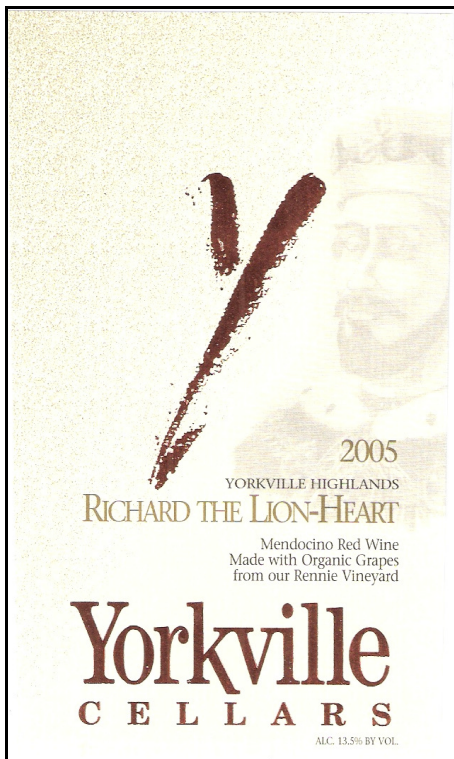
C E L L A R S

The most awarded California winery using organically grown grapes.

2005 Richard the Lion-Heart

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ A proprietor's blend: 56% Cabernet Sauvignon, 25% Merlot, 10% Malbec, 3% Cabernet Franc, 3% Petit Verdot, & 3% Carmenere
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.63 g/100ml
 - pH: 3.69
 - RS: 0.6%
 - Free sulfite at bottling: 35 parts per million



Tasting Notes

Blended in the traditional style of a Bordeaux red, this wine already shows great aromatic complexity and supple fruit flavors. It could benefit from additional bottle aging, but is rich and rewarding today. Very likely the only blend produced with all six of the Noble red grape varieties of Bordeaux.

Winemaker's Notes

At harvest, selected lots of each of the varieties were crushed and fermented as with our other red wines. We used 100% small French Bordeaux barrels. After 20 months in oak, the wines were selected and carefully blended during multiple days of intensive blending sessions attended by the proprietors, and the winemaking staff. The final blend was chosen from the best barrels of the best lots were racked into a tank, fined with certified organic egg whites, and loosely filtered before being bottled.

Food Pairing

Many folks report enjoying it with prime rib with Yorkshire pudding or with roast lamb. Brindamour or Drunken Goat, a complex cheese matches especially well.

The name: Richard the Lion-Heart
King of England around the year 1200, and known for crusades, he mainly lived in Bordeaux and promoted the wine.