

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2006 Cabernet Franc

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ Blended with 10% Malbec
- ◆ Harvested Oct 26 & 31, 2006
- ◆ Technical Notes:
 - Alcohol: 13.4%
 - Total Acidity: 0.62 g/100ml
 - pH: 3.78
 - RS: 0.5%
 - Free sulfite at bottling: 35 parts per million

Tasting Notes

Aromatic with rich fruit flavors. Notes of mocha, herbs, jalapeno and violets on the nose. Red fruit flavors; currant and cherry, with a very smooth velvet finish, and a hint of lemon thyme.

Winemaker's Notes

Grapes were gently crushed, controlling berry breakage as much as possible. They were put in open top fermenters, and received three days of cold soak before inoculation with Pastuer Red yeast. Fermentation was held at 80 degrees F, and continued until dryness. The tanks were then drained and pomace removed by hand and transferred to the press where it received a gentle pressing. All wine was combined and 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 approximately 20 months in oak, the wines were racked into a tank, fined with organic eggwhites, and loosely filtered before bottling.

