

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2006 Malbec

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ 100% Malbec
- ◆ Harvested Oct 31, 2006
- ◆ Technical Notes:
 - Alcohol: 13.7%
 - Total Acidity: 0.71 g/100ml
 - pH: 3.41
 - RS: 0.4%
 - Free sulfite at bottling: 35 parts per million

Tasting Notes

Aromas of chutney, nutmeg, whipped hot chocolate, with a hint of tobacco. Raspberry hard candy and pomegranate fruit flavors. Smooth, full mouthfeel, with a nice soft finish.

Winemaker's Notes

Grapes were gently crushed, and put in open top fermenters, where they received three days of cold soak before inoculation. Fermentation was held at 80 degrees F, and continued until dryness. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing at a maximum of two bars atmospheric pressure. All wine was settled in a tank for 24 hours, then racked into oak cooperage for ageing. We used 79% French oak for this wine. After approximately 19 months in oak, the wine was racked into a tank, fined with organic eggwhites, and loosely filtered before bottling.

Top Awards

Gold & Best of Class CA State Fair

