

# Yorkville

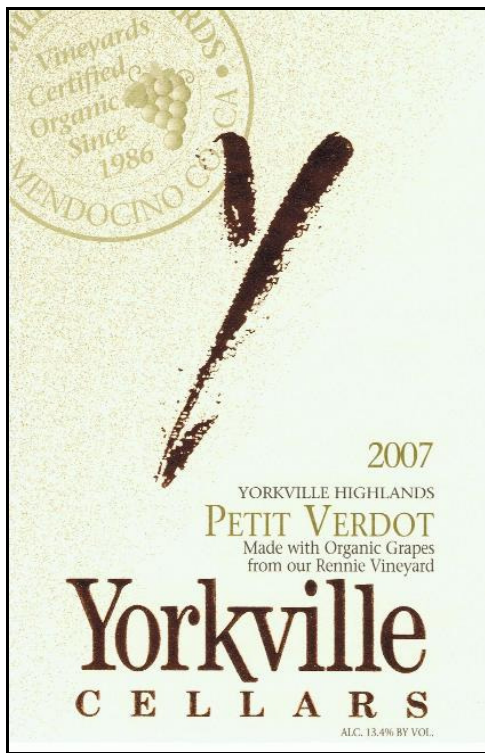
## C E L L A R S

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

### 2007 Petit Verdot

Rennie Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ 85% Petit Verdot with 10% Merlot and 5% Cabernet Sauvignon
- ◆ Harvested Oct 24, 2007
- ◆ Technical Notes:
  - Alcohol: 13.4%
  - Total Acidity: 0.65 g/100ml
  - pH: 3.44
  - RS: 0.5%
  - Free sulfite at bottling: 34 parts per million



#### Tasting Notes

*Typically aromatic, with spice, sandalwood and a blackberry note. Good fruit mid-palate, showing cherry and blackberry, with a smooth rich finish and medium tannins.*

#### Winemaker's Notes

Grapes were gently crushed, and put in open top fermenters, where they received three days of cold soak before inoculation with Cote de Blanc yeast. Fermentation was held at 80 degrees Fahrenheit, 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. The wine was settled in a tank for 24 hours, and then racked into small oak cooperage. We used 100% French Bordeaux oak. After approximately 19 months of aging, the wine was racked into a tank, fined with certified organic egg whites, and loosely filtered before bottling.

#### Food Pairing

*Pair with stronger flavors, such as Putanesca sauce, mole or a selection of salumi. Try it with raclette, Leyden (with cumin seed), or Pecorino Pepato cheese (with peppercorns).*