

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2008 Cabernet Sauvignon

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ Blended with 14% Merlot
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.70 g/100ml
 - pH: 3.41
 - RS: 0.6%
 - Free sulfite at bottling: 34 parts per million

Vintage

The growing season in 2008 was one of the driest years since we started the winery in 1994. We harvested on Oct. 22nd when the Brix achieved 24.2 degrees and we believed the grapes had reached our desired flavor profile.

Winemaker Notes

After a careful field selection, the grapes were handpicked and the gently crushed and put in open top fermenters, where they received a minimum three days of cold soak. Pasteur Red yeast was used and fermentation was held at 80 degrees F, and continued until dryness, about 14 days. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing. All wine was settled in a tank for 24 hours, then racked into oak cooperage for aging. After 18 months in 100% French oak, of which 45% were new barrels, the wine was racked into a tank, fined with organic egg whites, and loosely filtered before bottling.

Food Pairing

Outstanding chefs at special Yorkville WineMaker Dinners have paired our past Cabernet Sauvignon vintages with:

Farfalla Pasta with Grilled Sweet Italian Sausage and Porcini Mushrooms in a Cream Tarragon (Prosecco Trattoria, Toluca Lake CA, June 19, 2005)

Prairie Grove Pork Tenderloin, Crispy Braised Pork Belly, Chickpea Puree, Vegetable Ratatouille, Red Verjus, Olive Reduction (Downtown 140, Hudson, OH, Mar 22, 2007)

Port Saiid; Sautéed Marinated Tenderloin with Mushrooms and Garlic Sauce served over Rice Pilaf (El Basha Middle Eastern Cuisine, Worcester MA, Oct 29, 2004)

Beef Tenderloin Roasted Red Pepper and Olive Relish (Napa Cafe, Memphis TN, Mar 25, 2004)

