

# Yorkville

## C E L L A R S

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

### 2008 Carmenerere

Our Rennie Organic Vineyard, Yorkville Highlands

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- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ Blended with 25% Merlot
- ◆ Technical Notes:
  - Alcohol: 13.5%
  - Total Acidity: 0.69 g/100ml
  - pH: 3.32
  - RS: 0.2%
  - Free sulfite at bottling: 35 parts per million

#### Vintage

The growing season in 2008 was one of the driest years since we started the winery in 1994. The vines date back to our 1990 planting and were grafted to Carmenerere in 2003. This represents our 3<sup>rd</sup> vintage of Carmenerere.

#### Winemaker Notes

After a careful field selection, the grapes were handpicked and at the winery were de-stemmed, crushed and cold macerated for several days in open top fermenters. Pasteur Red yeast was used and fermentation was held at 80 degrees F, and continued for 14 days until dryness. The tanks were drained and pomace transferred by hand to the press where it received a gentle pressing. The wine was settled in a tank for 24 hours then racked into oak cooperage for aging. After 18 months in 100% seasoned French oak, the wine was racked into a tank, fined with organic egg whites, and loosely filtered before bottling.

#### A few Words about Carmenerere

The "lost" red grape of the Bordeaux region and nearly extinct there, but then rediscovered in Chile, where there are over 13,000 acres growing. In California with about 450,000 acres of wine grapes, it is an extremely rare grape with only 55 bearing acres. Similar to a richer, more aromatic Merlot, this wine is deeply colored, dark and brooding, with prominent blackberry and boysenberry fruit. It has seductive chocolate aromas along with undertones of pepper and earth. Bright cherry and medium tannins to finish, making it an excellent food wine; a nice complement to braised meats and stews.

An outstanding chef at a special Yorkville WineMaker Dinner paired a past Carmenerere vintage with:

**Merguez Sausage Baby Lentil Puree, Carmenerere Reduction** (Finn and Porter, Hilton Mark Center, Alexandria, VA, Mar 13, 2009)

