

Yorkville Cellars

Cabernet Sauvignon

Winemaker Notes

Our Rennie Organic Vineyard was planted in 1990. It features a split canopy, quadrilateral cordon with a 9' x 6' spacing. It rests on benchlands at about 1,000 ft. elevation with a southern exposure.

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 12 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 17 months in 100% seasoned French oak, the wine was racked into a tank, fined with organic egg whites, and loosely filtered before bottling.

Specs

Alcohol: 13.5%

Total Acidity: 6.9 gm/ liter

pH: 3.25

Residual Sugar: Dry

Fewer than 500 cases produced