



ABOUT YORKVILLE CELLARS

Yorkville Cellars rests in the middle of the Yorkville Highlands along Highway 128 in southern Mendocino County, California. Deborah and Edward Wallo are the Founders & Wine Growers and have owned the property since the mid-eighties. They became certified organic in 1986—among the earliest in the state. They are also certified sustainable.

Only the eight original Bordeaux varietals are grown on the property. The winery was recently sold to like minded neighbors who are continuing in the practices of Organic and Sustainable, Holistic farming. Yorkville wines are some of the highest awarded organic wines in the region.



Hi-Rollr



Merlot



Cabernet Sauvignon



Malbec



Sauvignon Blanc

KEY SELLING POINTS



CERTIFIED ORGANIC



CERTIFIED SUSTAINABLE



NATURAL WEED EATING AND FERTILIZER








NATURAL PEST CONTROL



VEGAN FRIENDLY OPTIONS



EXCELLENT PRICE TO QUALITY RATIO

VARIETAL/REGION	ALCOHOL	VINIFICATION	TECHNICAL	APPEARANCE	AROMA	PALATE	PAIRING
CAB SAUVIGNON/RENNIE VINEYARD	612162200091		CERTIFIED ORGANIC/CERTIFIED SUSTAINABLE				
YORKVILLE HIGHLANDS, MEDOCINO, CA	13.5%	Hand harvested, yeast used: Pasteur Red, aged 17 months French oak	TA 6.3 RS Dry PH 3.46	garnet black	chocolate, cherry, grape and graham cracker	tangy, full bodied, nutty, firm tannin finish	red meats and strong cheeses
							
90 PTS/GOLD, CRITICS CHALLENGE WINE TASTING							
MALBEC/RENNIE VINEYARD	612162200077		CERTIFIED ORGANIC/CERTIFIED SUSTAINABLE				
YORKVILLE HIGHLANDS, MEDOCINO, CA	13.5%	Hand picked in October, 19 months French oak, Clones used: FPS#9, 595 EV, FPS #4	TA 6.6 RS Dry PH 3.40	deep purple color	leather, cranberry, pine, cedar, cured meats	shiitake mushrooms, dark chocolate, dried tomato, medium body, long finish	red meats and strong cheeses
							
93 PTS TASTINGS.COM							
MERLOT/RENNIE VINEYARD	612162200053		CERTIFIED ORGANIC/CERTIFIED SUSTAINABLE				
YORKVILLE HIGHLANDS, MEDOCINO, CA	13.5%	Hand picked in October, 17 months French oak, yeast: Pasteur Red	TA 7.5 RS Dry PH 3.30	medium ruby-black	peppercorns, blackberries, cumin, roasted poblanos	chocolate, espresso, pecan, crisp, full bodied, grippy tannins, moderate oak	red meats and strong cheeses
							
DOUBLE GOLD MEDAL SF CHRONICAL TASTING							
SAUVIGNON BLANC/RANDLE HILL VINEYARD	612162200114		VEGAN FRIENDLY/CERTIFIED ORGANIC/CERTIFIED SUSTAINABLE				
YORKVILLE HIGHLANDS, MEDOCINO, CA	13.5%	Hand picked in September, 21 days aged sur-lie, malolactic fermentation	TA 8.1 RS Dry PH 3.12	straw green	lemongrass, sweet almond	dry-yet-fruity, orange zest, lemon curd, crisp touch of oak	aperitif, seafood, fish, ham, white meats, cheeses
							
90 PTS TASTINGS.COM							
"HI-ROLLR"/RENNIE VINEYARD	612162200312		CERTIFIED ORGANIC/CERTIFIED SUSTAINABLE				
YORKVILLE HIGHLANDS, MEDOCINO, CA	13.5%	Hand harvested, 15 months French oak	TA 6.6 RS Dry PH 3.6	medium ruby-black	cherries, warm spices	lively, rich, fruity with a bright acidity and a satisfying finish	everyday fare; pizza, burgers, bbq, sipping
							
BLEND OF MALBEC, MERLOT AND CABERNET SAUVIGNON/HISTORICAL REFERENCES TO BOONTLING							

*The **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.

*The **Randle Hill Vineyard** has gentle south facing slopes, plateaus and north facing hills as well as a steep terraces; vines range in age from 8 to 37 years and grapes are handpicked at dawn over many days. There are old cane pruned vines, middle aged vines trellised on a Geneva double curtain and, interspersed, some youngsters planted to replace the old vines that have done their job.

*Hi-Rollr is a term coined in about 1890 by speakers of **Boontling**, (the name is a combination of "Boonville," our nearest town about 10 miles away and "lingo") spoken by residents of Mendocino's Anderson Valley. It refers to the folks living in the hills of Yorkville, who apparently would roll up the pant legs of their overalls while crossing muddy streams and then forget to roll them back down before arriving at the bustling town of Boonville for the Saturday night supper and shindig. Locals pointed and laughed and the name stuck.