



# 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.

Yorkville wines are some of the highest awarded organic wines in the region. **Massachusetts has some of the best Yorkville prices in the country!**



## 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
<b>CABERNET FRANC/RENNIE VINEYARD</b>	612162200039		CERTIFIED ORGANIC/CERTIFIED SUSTAINABLE				
YORKVILLE HIGHLANDS, MEDOCINO, CA	13.5%	Hand harvested, yeast used: Pasteur Red, aged 17 months French oak	TA 6.4 RS Dry PH 3.47	dusty, ruby-black color	spicy, roasted red pepper, dried cassis, cedar, bacon and cherry blossom	chewy, dry, full body, medium tannins, moderate oak, easy drinking	pork chops! Red meats, aged cheeses
<b>DOUBLE GOLD, MENDOCINO WINE TASTING</b>							
<b>CAB SAUVIGNON/RENNIE VINEYARD</b>	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
<b>90 PTS/GOLD, CRITICS CHALLENGE WINE TASTING</b>							
<b>CARMENERE/RENNIE VINEYARD</b>	612162200510		CERTIFIED ORGANIC/CERTIFIED SUSTAINABLE				
YORKVILLE HIGHLANDS, MEDOCINO, CA	13.5%	Hand picked in October, 17months French oak	TA 7.2 RS Dry PH 3.26	Dusty dark violet	green peppercorn, pesto, blackberry, mulberry jam	lively, dry, full body, medium-length, toasted cinnamon finish	red meats, bbq, aged cheeses
<b>94 PTS TASTINGS.COM</b>							
<b>MALBEC/RENNIE VINEYARD</b>	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
<b>93 PTS TASTINGS.COM</b>							
<b>MERLOT/RENNIE VINEYARD</b>	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
<b>DOUBLE GOLD MEDAL SF CHRONICAL TASTING</b>							
<b>PETIT VERDOT/RENNIE VINEYARD</b>	612162200084		CERTIFIED ORGANIC/CERTIFIED SUSTAINABLE				
YORKVILLE HIGHLANDS, MEDOCINO, CA	13.5%	Hand picked in October, 20 months in French oak, Yeast: Prise de Mousse	TA 6.8 RS .01% PH 3.75	black ruby	prune, nutmeg and pear	chocolate croissant, vibrant, full body, chewy tannins	red meats and strong cheeses
<b>DOUBLE GOLD PACRIM INTL WINE TASTING</b>							
<b>RICHARD THE LION-HEART/RENNIE VNYRD</b>	612162200060		CERTIFIED ORGANIC/CERTIFIED SUSTAINABLE				
YORKVILLE HIGHLANDS, MEDOCINO, CA	13.5%	Hand picked in October, 21 months in French oak	TA 7.1 RS Dry PH 3.36	dusty garnet	cherry, leather, cola, praline, chocolate mint	pomegranate, oak, silky, tangy, fruity, medium bodied	red meats and strong cheeses

BLEND OF CAB SAUVIGNON, MERLOT, PETIT VERDOT, CAB FRANC, MALBEC AND CARMENERE/**95PTS CA STATE FAIR**

VARIETAL/REGION	ALCOHOL	VINIFICATION	TECHNICAL	APPEARANCE	AROMA	PALATE	PAIRING
<b>SAUVIGNON BLANC/RANDLE HILL VINEYARD</b>	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 apple, hazelnuts, touch of oak	aperitif, seafood, fish, ham, white meats, cheeses

**90 PTS TASTINGS.COM**

<b>SEMILLON/RANDLE HILL VINEYARD</b>	612162200121		VEGAN FRIENDLY/CERTIFIED	ORGANIC/CERTIFIED	SUSTAINABLE		
YORKVILLE HIGHLANDS, MEDOCINO, CA	13.5%	Hand picked in September, 28 days aged sur-lie, malolactic fermentation	TA 7.1 RS .03% PH 3.11	medium straw color	pear, apricot, lemon, honeysuckle and dried grasses	vibrant, dryish, medium bodied, white pepper and walnut on the finish	aperitif, seafood, fish, ham, white meats, cheeses

<b>ELEANOR OF AQUITAINE/RANDLE HILL VNYD</b>	612162200145		VEGAN FRIENDLY/CERTIFIED	ORGANIC/CERTIFIED	SUSTAINABLE		
YORKVILLE HIGHLANDS, MEDOCINO, CA	13.5%	Hand picked in September, 10 months French oak, aged sur-lie	TA 7.4 RS Dry PH 3.16	silvery straw color	creamy graham crackers, dried apricots, sunflower seed	honey, dried pineapple, velvety, vibrant, fruity, medium bodied	seafood, fish, white meats, cheeses

BLEND OF SEMILLON AND SAUVIGNON BLANC

**93 PTS/GOLD TASTINGS.COM**

<b>"VIN D'UNE NUIT" MALBEC ROSÉ/RENNIE</b>	612162200459		VEGAN FRIENDLY/CERTIFIED	ORGANIC/CERTIFIED	SUSTAINABLE		
YORKVILLE HIGHLANDS, MENDOCINO, CA	13.0%	This "One Night Stand" rose has just 1 night of skin contact. 4 months oak aging	TA 8.7 RS DRY PH 3.4	translucent garnet	rose petals, strawberry, tamarind	cherry and watermelon, dried rosemary	aperitif, seafood, fish, ham, white meats, cheeses

100% MALBEC

<b>"HI-ROLLR"/RENNIE VINEYARD</b>	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 steams 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.