

**September 2009**

*One Barrel of wine can work more miracles than a church full of saints  
Italian Proverb*

**H**ow can this be September, end of summer, (unless we count Indian summer) when it seems only yesterday that summer began. In light of the massive wild fires in the mountains around us here in the Los Angeles basin, this month we bring you wines from Yorkville Cellars. A true organic remote winery and vineyard-National Geographic calls them "The Green Room"- located 100 miles northwest of San Francisco and 1,000 feet above sea level in the Redwood forest; a beautiful drive through the Redwoods up the mountain to the small town of Philo from which you descend to the Pacific Ocean.



**Y**orkville Cellars has won 253 medals in domestic and world wine competitions in the last seven years.

**T**he 2007 Merlot enhances its bouquet with a slight sweet and floral aroma. It is a rich well structured and complex Merlot that produces a bursting taste of ripe cherries and berries. A long lingering finish makes this award winner a delight to enjoy with pasta, pizza, not too heavy meat entrees and mild cheddars. No problem aging it for a few years.

**I**f you haven't tried a Petit Verdot you are in for a treat. Very few PV's are produced in California. This 2006 was a double gold winner at the San Francisco International competition. The grapes are the last ones picked, usually end of October or early November. As soon as you open the bottle a great aroma escapes of spice, sandalwood, and berry. The taste of cherry and berry lingers mid palate and with medium tannins has a smooth rich finish. You may also notice just a splash of Cabernet Sauvignon. It ages well for 6-8 years. Enjoy with roasts and hearty meat entrees...



**Y**orkville also makes an excellent Malbec. We will feature in later months. Their 2006 sold out in months and we are lucky to have obtained a supply of their 2007 before it is sold out. A unique bouquet of spice, nutmeg and hint of hot chocolate, it has a rich fruit flavor and smooth lingering finish. is a wine that can age for 2-12 years, Goes great with lamb, duck, poultry and hard cheese.



***Yorkville Wines can be purchased at the Mercury special pricing of \$21.25 a bottle (minimum 2) and \$210.50 a case. Shipping is free.***

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