



## **Yorkville Cellars Richard the Lion-Heart 2009**

WHO: Yorkville Cellars

WHAT: Cabernet Sauvignon (40%), Merlot (40%), Cabernet Franc (3%), Malbec (5%), Petit Verdot(2%), Carmenere (10%)

WHERE: California, Yorkville Highlands

WHEN: 2009

This opens with blackcurrant and cherry, showing both black and red fruits from the blend of Bordeaux varietals. It moves toward blueberry on the mid-palate. Tannins are a little light, allowing it to be paired with less hefty meats like pork. Drink with stuffed pork chops. Recommended. DH

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