



ROBERT YOUNG VINEYARDS AND WINERY  
At a Glance

“We grow wine” has been the motto of Robert Young Vineyards for more than four decades.

Since 1858, four generations of the Young family have farmed the same estate in California’s Alexander Valley with the belief that a farmer’s footprints are the best fertilizer. This closeness to the land and dedication to its preservation are reflected in the quality of Robert Young Estate wines.

**Pioneers of California Winegrowing**

Robert Young is a pioneer in the planting of premium varietal grapes in California. In 1963, he was the first to plant cabernet sauvignon in the Alexander Valley. He was one of the first growers to be honored by having his vineyard recognized on the wine label. Later, his son, Jim Young, became one of the first grape growers in California to introduce canopy management practices.

Today, the children or scions of Robert Young – JoAnn, Susan, Jim and Fred – continue the family tradition of innovation and integrity. They are committed to preserving the family land and upholding their father’s dedication to premium winegrowing.

**Robert Young Vineyards**

Dedicated to growing wine from balanced vines, Robert Young Vineyards cultivates 13 premium varieties on more than 300 acres of benchland and hillside vineyards at the base of the Mayacamas Mountains. White grapes predominate on the benchland, while red grapes prevail on the hillsides.

The three main grape varieties of Robert Young Vineyards are:

- Chardonnay – 130 acres
- Merlot – 76 acres
- Cabernet Sauvignon – 61 acres

Growing a balanced vine – one in which the amount of shoot and leaf growth is balanced against the amount of fruit or crop load – is achieved through a variety of trellising and pruning techniques. Approximately half of the vineyard is planted using Scott Henry trellising, which opens the canopy and increases the number of shoots per vine by dividing the canopy vertically.

Crop thinning also is critically important to vine balance and grape quality. At a strategic moment in the maturation of the grapes, when the berries possess all of the cells they will produce, crews thin the crop by one-third to one-half. Thinning cuts yields to six to 10 pounds per vine, one bunch per shoot. This allows vines to concentrate growth in the remaining grapes, producing more flavorful, complex fruit and wines of exceptionally high quality.

### **Soil Diversity**

Ten different soil types with differing depths are found on the Robert Young estate. One of the main soil types – alluvial – is extremely rare in Sonoma County. This soil, accumulated from erosion flowing down off the hills onto the flatland, forms the basis for some of the favorite blocks on the ranch.

The other main soils on the benchland are Zamora silty clay loam and Clear Lake clay loam. On the hillsides, the soils are predominantly Suther-Laughlin loams.

### **Winemaking**

Winemaker Kevin Warren believes that great wines are made in the vineyard. He crafts premium wines at the estate winery with a gentle approach, handling the wine as little as possible.

Robert Young Estate Winery crafts three premium wines: The Robert Young Estate Chardonnay; Robert Young Estate Scion, a Bordeaux-style blend; and Robert Young Estate Winery Merlot. The name Scion was chosen for its dual meaning: descendants and the grafted rootstock.

Wines are aged in Robert Young Winery's 3,000 square-feet of underground caves. The climate in the caves is ideal for the aging of wine. The winery uses mostly French oak, 40 percent of which is new oak.

**Robert Young Estate and Winery Principals and Staff.**

Robert Young – Robert Young Estate Founder

Jim Young – Robert Young Vineyards Manager, Winery Owner

Fred Young – Winery Founder and Owner

JoAnn Young – Winery Hospitality Coordinator and Owner

Susan Sheehy-- Winery Hospitality Coordinator and Owner

Kevin Warren – Winemaker

Bob Rebuschatis, Jr. – Winery President

Jeff Noel – Winery Direct Sales Manager

**Visitor Information**

Tasting room location:

4960 Red Winery Road, Geyserville, CA 95441

Phone: 707-431-4811, Ext. 310

Web site: [www.ryew.com](http://www.ryew.com)

**Tasting room hours:**

Open 10:00am to 4:30 every day

Cave tours by appointment