



ROBERT YOUNG VINEYARDS & 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 the dedication to its preservation are reflected in the quality of Robert Young Estate wines.

### **Pioneers of California Winegrowing**

Robert Young was a pioneer in the planting of premium varietal grapes in California. In 1963, he was the first to plant cabernet sauvignon in Alexander Valley. He was one of the first growers to be honored by having his vineyard recognized on a 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 12 premium varieties on 300 acres of valley and hillside vineyards at the base of the Mayacamas Mountains. White grapes predominate on the valley soils, while red grapes prevail on the hillsides.

The three main grape varieties of Robert Young Vineyards are:

- Chardonnay – 150 acres
- Merlot – 75 acres
- Cabernet Sauvignon – 45 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. Most of the vineyard is planted using Smart Dyson 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 ten pounds per vine, and can be as low as 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**

Nine different soil types with differing depths are found in 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 winemaker’s 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 Spreckles loam produces our most prized red grapes.

## **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 wines as little as possible.

Robert Young Estate Winery crafts seven premium wines: The Robert Young Estate Chardonnay; Robert Young Estate Area 27 Chardonnay; Robert Young Estate Barrel Select Chardonnay; Robert Young Estate Merlot; Robert Young Estate Scion, a Bordeaux-style blend; Robert Young Estate Big Rock Block Cabernet Sauvignon; and Robert Young Estate Bob’s Burn Pile Cabernet Sauvignon. The name Scion was chosen for its dual meaning: descendants and the grafted rootstock. Robert Young Estate Winery also crafts several other small batches of wine when the vintage produces high quality grapes in special blocks.

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 Winery Principals and Staff**

Jim Young—CEO & Owner  
Fred Young—Winery Founder and Owner  
JoAnn Young—Hospitality Coordinator & Owner  
Susan Sheehy—Hospitality Coordinator & Owner  
Kevin Warren—Winemaker  
Jessica Link—President  
Jeff Noel—Direct Sales Manager

## **Visitor Information**

Tasting room location:  
4960 Red Winery Road, Geyserville, CA 95441  
Phone: (707) 431-4811  
Website: [www.ryew.com](http://www.ryew.com)

## **Tasting room hours:**

Open 10:00 am to 4:30 pm every day

## **VIP Tours**

By appointment