

2013 ROSÈ

OUR APPROACH

Our intent in making wine is simple: we tend older vineyards, pressing them into gentle use. We seek low-till and dry-farmed vineyards for their depth and low yield. We let native grasses grow because vitality and diversity in the vineyard translate to a distinct expression of terroir and produce wine with a light footprint. We work closely with the land and its stewards in an effort to craft exceptional and unique wines.

THE LAND

Our grapes are sourced from vineyards in the Anderson Valley Appellation. Large daily temperature swings and warm fall days allow for balanced acid, sugar and flavor profiles. Soils are predominantly clay, holding moisture well.

THE WINE

This rosè has a delightful nose of rhubarb, strawberry and kiwi fruit with a cardamom and coriander undertone. On the palate, light cherry and dried cherry come first, with melon and pomegranate following, for a long, dry finish. Pair with salmon or other rich fish, robust poultry, or enjoy alone on a warm afternoon. A beautiful pink-salmon hue, drink now through 2015.

THE DETAILS

Vineyard: Multiple
Harvest Date: 9.6.2014
Bottling Date: 6.14.2014

Brix: 23.5
Alcohol: 13.5%
Barrel Regimen: Neutral oak

45 cases produced; \$20/bottle

CONTACT

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