

# 2013 SAUVIGNON BLANC

## 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 Sauvignon Blanc grapes come from Slippery Slope Vineyard in the Yorkville Highlands appellation. Planted in the early 80's, this vineyard has been untended for years. The grapes are dry-farmed, minimally pruned, and only amended with biodynamic preparations. The intensity of the flavor profile comes from this “do nothing” farming approach.

## THE WINE

This wine opens with evocative and complex aromas of guava, exotic tropical fruit and cut flowers, with a zesty lime undertone. The palate of savory flavors of white pepper, wild fennel root and asparagus round out the lively, welcoming approach. Lean on the palate, with lemon curd on the mid, and a tart finish, this Sauvignon Blanc shows good acidity and would pair well with seafood or an herbed lamb dish. Young and crisp, drink it now through 2016.

## THE DETAILS

*Vineyard:* Slippery Slope  
*Harvest Date:* 9.9.2013  
*Bottling Date:* 6.14.2014

*Brix:* 21.8  
*Alcohol:* 12.8%  
*Barrel Regimen:* Neutral oak

75 cases produced; \$18/bottle

Available in 5 gallon kegs

## CONTACT

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