

2014 CHARDONNAY

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

These grapes come from Eagleheart Vineyard in Anderson Valley. The vines, planted in the late 1970's, are declining but continue to put forth exceptional quality grapes with depth and complexity. Not irrigated, we farmed Eagleheart Vineyard with Fukuoka's "no till" approach, allowing this special bench soil to produce a very small lot of very tasty grapes.

THE WINE

An old world style chardonnay, this wine opens with nose of white spring and tropical flowers, with undertones of Asian pear flesh and Tuberose. On the palate, lemon zest vies with bright Macintosh apple flavor, as well as hints of butterscotch and brioche. There is a crisp minerality as well as a fresh element of salinity with a lingering white peach finish. This wine shows fresh, bright acidity coupled with a hint of buckwheat honey.

THE DETAILS

Vineyard: Eagleheart
Harvest Date: 8.28.2014
Bottling Date: 1.28.2015

Brix: 21.5
Alcohol: 12.5%
Barrel Regimen: Neutral oak

40+ year old Chardonnay on AXR1 rootstock, completely devigorated by Phyloxora w/ .25 ton/acre yield. Whole cluster pressed.

42 cases produced

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