

# 2014 PINOT NOIR

## 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 Pinot Noir grapes come from Filigreen Farm, a Demeter-Certified Biodynamic farm in Anderson Valley. Filigreen Farm is more than a vineyard, orchard and produce farm; it's an ecosystem. Fertile river soil graces the Pinot Noir plots, and the Valley's renowned daily temperature fluctuations and frequent fog couple to make ideal conditions to grow this notoriously finicky but delicious grape.

## THE WINE

Bright ruby/garnet-colored in the glass, this wine opens with aromas of black tea and dried red cherries. It is focused, with drying pomegranate flavor and mixed garden herbs on the palate, followed by dark berries, a hint of mulberry, and a sour cherry note. It finishes with dusty tannins, showing a balanced acidity. It speaks of earthy, moss-covered logs, a hint of smoke, a beechwood forest, and wild blueberries. Made from Demeter-Certified Biodynamic Grapes.

## THE DETAILS

*Vineyard:* Filigreen Farm

*Harvest Date:* 9.14.14

*Bottling Date:* 7.30.15

*Vinting:* 50% whole cluster fermentation.

*Brix:* 23.5

*Alcohol:* 13.5%

*Barrel Regimen:* neutral oak

56 cases produced; \$27/bottle

## CONTACT

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