

# 2014 SYRAH

## 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

This syrah was sourced from Hawk Butte vineyard, a non-certified organic vineyard in the Yorkville Highlands AVA. Perched at 1200 feet on a windy slope in rocky soil, this low yielding vineyard produces the classic cool climate characteristics of old world syrah. The vineyard is sustainably farmed.

## THE WINE

This Syrah opens like a fresh black raspberry pie then gives way to ground chestnut, seaweed, salumi and cactus flower. On the palate, caramel and vanilla vie with blackberry, cassis, fresh cured leather and ripe Mission fig. Bright and smooth the pallet is layered with Marionberry, dark plum, bramble and Epazote. Pairs well with charcuterie, wild game and well-aged cheeses.

## THE DETAILS

*Vineyard:* Hawk Butte Vineyard  
*Harvest Date:* 9.25.14  
*Bottling Date:* 8.16.16  
neutral, 15% new French oak

*Brix:* 24  
*Alcohol:* 14.4%  
*Barrel Regimen:* 24 months in oak barrels. 85%

50 cases, 18 five gallon kegs produced.

## CONTACT

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