

2015 ZINFANDEL

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 zinfandel grapes are sourced from a small vineyard in the Yorkville Highlands AVA. Upper Ranch Vineyard has produced zinfandel grapes since 2008. Temperatures are high in this hanging valley. Soils are a rocky gravel-loam that has allowed the root systems to grow deep. This vineyard is sustainably farmed.

THE WINE

This Zinfandel opens with a generous aroma of raspberry jam and cinnamon and hosts a matrix of wild and garden flowers: chrysanthemum, lilac, foxglove and violet. The palate is layered with elements of blueberry, blackberry compote, stewed plums, clove and nutmeg. This wine benefits from gentle aeration. This Zinfandel would pair well with hearty meat dishes, wild fowl and strongly flavored cheeses.

THE DETAILS

Vineyard: Upper Ranch
Harvest Date: 10.3.2015
Bottle Date: 8.16.16
Residual Sugar: 0 g/L

Brix: 26
Alcohol: 14.8%
Barrel Regimen: 10 months in neutral oak

Only available in 5 gallon kegs.

CONTACT

Lisa Bauer
lisa@yamakiriwines.com
(510) 495-7224

PO Box 93
Yorkville, CA 95494
www.yamakiriwines.com

YAMAKIRI 山霧