

# 2015 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. This year in particular, we had the final year of a long drought. Our yield was less than 1/3 of normal.

## THE WINE

Evocative aromas of guava and tropical fruit flowers, with undertones of key lime. A savory white pepper, wild fennel root and asparagus aromatics round out a lively approach. Lean on the palate, lemon curd to the core, and a full, dry finish, this Sauvignon Blanc retains its acid through out. It will pair well with seafood or an herbed lamb dish. Medium bodied, complex and crisp, drink it now through 2018.

## THE DETAILS

*Vineyard:* Slippery Slope  
*Harvest Date:* 8.25.15  
*Bottling Date:* 5.5.16

*Brix:* 23  
*Alcohol:* 13.4%  
*Barrel Regimen:* Stainless Steel

22 cases produced

## CONTACT

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

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

YAMAKIRI 山霧