

2015 ROSÈ

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 grapes are sourced from vineyards in the Anderson Valley Appellation. Large daily temperature swings and warm fall days allow for balanced acid, sugar and flavor profiles. Anderson Valley soil has a very diverse composition, ranging from a fertile mix of alluvial gravel and clay to compressed sandstone and rich, rocky loam.

THE WINE

A vibrant pink-salmon hue and aromas reminiscent of unripe cranberries, summer melon, lemon cucumber and wet stone, this rose has a subtle, nuanced approach. The lightness of white strawberries, mulberry and persimmon layer into darker elements of dried currant, and fresh cranberry on the palate with a distinct finishing element of beeswax. Pair with salmon or other fish, poultry, or enjoy alone on a warm afternoon.

THE DETAILS

Vineyard: Multiple
Harvest Date: Sept. 2015
Bottling Date: 8.8.2016

Brix: 22.5
Alcohol: 13.2%
Barrel Regimen: Stainless Steel

25 cases produced

CONTACT

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

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

YAMAKIRI 山霧