

2015 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 Pinot Noir opens with aromas of dried red cherry and blueberry, dark chocolate powder and Bavarian baking spice. Focused and structural on the palate with elements of dried pomegranate, macerated cherry and black tea followed by hints of warm spec, mace, clove and duxelles. The finish is drawn out with dusty oak tannins and lingering natural acidity. Made from Demeter-Certified Biodynamic Grapes.

THE DETAILS

Vineyard: Filigreen Farm

Harvest Date: 9.5.15

Bottling Date: 8.19.16

Vinting: 50% whole cluster fermentation.

Brix: 23.4

Alcohol: 13.6%

Barrel Regimen: neutral French oak for 11 months

120 cases produced

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