

2015 CUVEE 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 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

This Cuvee Blanc, also known as Gentil, is a historical blend of the “noble” grapes of Alsace. This wine opens with a nose of tropical and stone fruits, with aromas of guava and apricot. On the palate, one perceives Key lime and meringue. There is a flinty-peach minerality with just enough sweetness to balance the focused acidity, creating a mouth-coating and mouth-watering finish.

Pair with salmon, other rich fish, robust poultry, or Thai cuisine. Also pairs well with fruit-based desserts. Drink now through 2017.

THE DETAILS

Vineyard: Multiple

Harvest Date: 9.2015

Kegging Date: 5.2016

Residual Sugar: 0.8g/L

Cepage: 60% Riesling, 35% Pinot gris, 5% Muscat

Each varietal was cold-fermented separately in small stainless steel tanks and barrels and blended one month prior to bottling/kegging.

Brix: 22.6 (average)

Alcohol: 13.2%

Barrel Regimen: Stainless steel

70 cases produced. Also available in 5 gallon kegs.

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