

AVAILABLE WINES

2015 Sauvignon Blanc

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 throughout.

13.4% alcohol

2016 Albariño

Bright aromas of Lychee, grapefruit, and tropical citrus on the approach. On the palate, undertones of mace and nutmeg give way to a Juicy-Fruit flavor. This wine has a savory element, with a subtle salinity that elongate the mouthwatering finish. Classic Albariño spicy minerality.

12.6% alcohol

2016 Cuvee Blanc

This Cuvee Blanc is a blend of Anderson Valley Gewürztraminer, Sauvignon Blanc and Chardonnay. Welcoming and approachable, our 2016 Cuvee Blanc opens with a nose of orange guava, gardenia, violet and clary sage. On the palate, the perception of fermented lime, fennel bulb, quince and white pepper roll and linger. Notes of baking spice in the finish, with just enough sweetness to balance the focused acidity, create a mouth-coating and mouth-watering finish.

13.4% alcohol

2016 Rosé

A vibrant pink-salmon hue, this wine opens with strawberry rhubarb pie and watermelon, with a hint of licorice. Blueberry, bramble and red raspberry give way to wild cherry on the palate. A long and savory finish leave one wanting more...

13.8% alcohol

2014 Syrah

This Syrah opens like a fresh black raspberry pie then gives way to ground chestnut, seaweed, salumi and cactus flower. On the palate, caramel and vanilla vie with blackberry, cassis, fresh cured leather and ripe Mission fig. Bright and smooth the palate is layered with Marionberry, dark plum, bramble and Epazote.

14.4% alcohol

2016 Pét-Nat, or Pétillant-naturel

Pét-Nat, or Pétillant-naturel, is a primitive relative of champagne. Fermented using a méthode ancestrale, these Pinot Gris and Chardonnay grapes are pressed and co-fermented, and then bottled while still sweet, at 3g/l RS; fermentation continues in bottle. Cloudy, with tiny bubbles, this Pet Nat show notes of lychee, lilac and flower shop floral nose. Hints of rose, melon rind and honey comb coexist with an umami undertone and tart russet pear. This sparkling wine is currently off-dry, with an acid balance and a mouthwatering finish. A living product, this will continue to ferment for months to come and will become drier over time.

12.8% alcohol

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