

2016 Pét-Nat

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

The grapes for our first Pét-Nat come from Filigreen Farm, a Demeter-Certified Biodynamic farm, and Eaglehearth Vineyard, an abandoned vineyard in Anderson Valley. Filigreen Farm is more than a vineyard, orchard and produce farm; it's an ecosystem. Eaglehearth is a bench vineyard, set just above the valley floor; dry farmed, with no additions but sun. We mow and prune when we need to.

THE WINE

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.

THE DETAILS

Vineyard: various

Harvest Date: various

Bottling Date: 2.18.17

Sepage: 85% Pinot Gris, 15% Chardonnay

Brix: 21

Alcohol: 12.5%

Barrel Regimen: Stainless Steel and neutral oak

126 cases produced

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