

2016 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 toned in the glass, this Pinot Noir opens with aromas of alpine strawberries, Morello cherries, dusty black tea leaf, gravel and ground mica. Focused and resilient on the pallet with layers of caramel, bramble, duxelles and worn leather, this wine is vibrant. The elevated tannin finish resounds with ripe pomegranate and a note of savory meringue. Made from Demeter-certified biodynamic grapes.

THE DETAILS

Vineyard: Filigreen Farm

Harvest Date: 9.7.16

Bottling Date: 8.10.17

Vinting: 30% whole cluster fermentation. Unfined and unfiltered

Brix: 23.6

Alcohol: 13.6%

Barrel Regimen: neutral French oak for 11 months

178 cases produced

CONTACT

Lisa Bauer

lisa@yamakiriwines.com

(510) 495-7224

PO Box 93

Yorkville, CA 95494

www.yamakiriwines.com

YAMAKIRI 山霧