

# 2016 ROSÉ

## 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 and Yorkville Highlands Appellations. 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. Yorkville Highlands has Franciscan Melange, mixed with fertile river soils.

## THE WINE

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...  
Pair with salmon or other fish, poultry, dessert or enjoy alone on a warm afternoon.

## THE DETAILS

*Vineyards:* Filigreen Farm, Rawlins, Broken Leg    *Brix:* 22.5  
*Harvest Date:* Aug-Sept. 2016    *Alcohol:* 13.8%  
*Bottling Date:* 5.29.17    *Barrel Regimen:* Neutral Oak  
*Cepage:* 50 % Rose of Pinot Noir, 35% ROse of Zinfandel, 15% Rose of Syrah  
98 cases produced

## CONTACT

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