

2016 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 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. Pair with salmon, other rich fish, robust poultry, or Thai cuisine. Also pairs well with fruit-based desserts. Drink now through 2018.

THE DETAILS

Vineyard: Multiple

Harvest Date: 9.2016

Kegging Date: 5.2017

Residual Sugar: 0.4g/L

Cepage: 65% Gewürztraminer, 30% Sauvignon Blanc, 5% Chardonnay.

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

Brix: various

Alcohol: 13.4%

Barrel Regimen: 50% Stainless steel, 50% neutral oak

80 cases produced. Also available in 5 gallon kegs.

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