

# 2016 ALBARIÑO

## 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 Albariño grapes come from Wentzel Vineyard, on a just over one acre planting perched 400 feet above the confluence of the Rancheria and Anderson Creeks, where the Navarro River is formed. A unique microclimate allows these organically grown grapes to flourish, receiving both heat and humidity. This is one of only two plantings of Albariño in Anderson Valley.

## THE WINE

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. The classic Albariño spicy minerality lends itself to seafood, fowl, dry cheeses, and Thai curry. Drink now through 2018.

## THE DETAILS

*Vineyard:* Wentzel Vineyards

*Harvest Date:* 9.23.16

*Bottling Date:* 2.8.17

*RS:* 1.5 g/L

*Vinting:* 100% whole cluster press, 2 hour skin contact.

80 cases produced

*Brix:* 21.3

*Alcohol:* 12.6%

*Barrel Regimen:* Stainless Steel, then neutral oak

## CONTACT

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