

2017 CHARDONNAY

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

These grapes come from Anderson Valley, and are grown in a certified biodynamic method. Wide 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

An old world style chardonnay, this wine opens with nose of lemon curd, butter pastry and clove spice, with undertones of Asian pear, Jasmine and petrichor. On the palate, pear galette vies with elderflower and creme fraiche. There is crisp acid as well as a refreshing element of salinity with a lingering stone fruit and Meyer lemon zest finish.

THE DETAILS

Brix: 23.5
Alcohol: 14%
Barrel Regimen: 10 months sur lie in neutral oak
Whole cluster pressed
25% ML

80 cases produced

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