

2017 SYRAH

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

This syrah was sourced from the Chalk Hill area of Sonoma County. Known for its unique volcanic soil of chalky white ash, the soils themselves do not contain any chalk but rather are composed of a mixture of quartzite-abundant volcanic ash, sand and silty loam. The area is relatively warm, sitting at the western base of the Mayacamas Mountains.

THE WINE

This Syrah opens with rose petal, dark berries, high desert sage, smoked green tea and tamari on the nose. On the palate, white pepper, huckleberry and blueberry dance with Dr. Pepper, chicory, dark chocolate, and hibiscus. Dark and smooth, the palate is layered with spicy radish, dried mugwort, amber resin and tarragon, with a high note of fennel tips.. The finish is fan shaped. Pairs well with charcuterie, wild game and well-aged cheeses.

THE DETAILS

Vineyard: various
Harvest Date: 9.15.17
Bottling Date: 4.8.19
neutral, 15% new French oak

Brix: 23
Alcohol: 13.8%
Barrel Regimen: 18 months in oak barrels. 85%

47 cases

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