

2017 RIESLING

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 Vonarburg Vineyard in the Anderson Valley. 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 wine opens with Gooseberry, Linden Flower, and linalool aromas. Excellent curvature from mouth coating lanolin gives way to crisp, ceviche/tahini acidity and umami. Classic tropical and stone fruit characters with a long citrus finish. Polymorphic and exciting, this wine is a verb.

THE DETAILS

Vineyard: Vonarburg
Harvest Date: October 4, 2017
Bottling Date: June 15, 2018
75 cases produced

Brix: 20.7
Alcohol: 12.5%
Barrel Regimen: Stainless Steel

CONTACT

Lisa Bauer
lisa@yamakiriwines.com
(510) 495-7224

PO Box 93
Yorkville, CA 95494
www.yamakiriwines.com

YAMAKIRI 山霧