

2018 SAUVIGNON 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 Sauvignon Blanc grapes come from Slippery Slope Vineyard in the Yorkville Highlands appellation. Planted in the early 80's, this vineyard has been untended for years. The grapes are dry-farmed, minimally pruned, and only amended with biodynamic preparations. The intensity of the flavor profile comes from this “do nothing” farming approach. This year in particular, we had the final year of a long drought. Our yield was less than 1/3 of normal.

THE WINE

Evocative aromas of tuberose and spring flowers, wisteria and green tea, with undertones of lime zest, citrus blossom and lemon bars. The Juicy Fruit, white peach and brazil nut aromatics round out a lively approach. Lean on the palate, with a crisp, dry acid finish and stone minerality, this Sauvignon Blanc has a focused, tear-drop shape. It will pair well with crab, ceviche, shellfish, or a Nicoise salad. Medium bodied, complex and crisp, drink it now through 2021.

THE DETAILS

Vineyard: Slippery Slope
Harvest Date: 9.19.18
Bottling Date: 4.9.19

Brix: 22.5
Alcohol: 13.2%
Barrel Regimen: Stainless Steel

115 cases produced

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