

# 2018 Pét-Nat

## 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

The grapes for our first Pét-Nat come from Filigreen Farm, a Demeter-Certified Biodynamic farm. Filigreen Farm is more than a vineyard, orchard and produce farm; it's an ecosystem. Fertile river soil graces the Pinot Gris plots, and the Valley's renowned daily temperature fluctuations and frequent fog couple to make ideal conditions to grow this delicious grape.

## THE WINE

Pét-Nat, or Pétillant-naturel, is a primitive relative of champagne. Fermented using a méthode ancestrale, these Pinot Gris grapes were whole-cluster pressed, wild-fermented, and then bottled while still sweet, at 2.5 g/l RS; fermentation continues in bottle. Cloudy, with tiny bubbles, this Pet Nat carries notes of star fruit, lychee, elderberry, guava and kiwi in the aroma. Layers of rhubarb, fresh baked bread, taffy, quince and artichoke vie in a textural blend, and belay a tart russet pear flavor core. This sparkling wine is currently off-dry, with an acid balance and a mouthwatering finish. A living product, this will continue to ferment for months to come and evolve over time.

## THE DETAILS

*Vineyard:* Filigreen Farm  
*Harvest Date:* 9.14.18  
*Bottling Date:* 4.8.19

*Brix:* 21  
*Alcohol:* 12.5%  
*Barrel Regimen:* Stainless Steel

112 cases produced

## CONTACT

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