

2018 Pét-Nat Rose

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 Pinot Noir grapes for our Pét-Nat Rose come from several non-certified organic vineyards, varying in age and elevation, in the Yorkville Highlands. This appellation comprises rocky highly porous soils, with high-gravel content, allow for superior water drainage, forcing the roots of vines to dig deep for water. The result is low-vigor vines that yield concentrated fruit.

THE WINE

Pét-Nat, or Pétillant-naturel, is a primitive relative of champagne. Fermented using a méthode ancestrale, these Pinot Noir 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 Rose carries notes of strawberry, white cherries, gooseberries, pomegranate and Ume plum skin in the aroma. Layers of rhubarb, salmon berries and mulberries, banana, uzu and green almond vie in a linear yet textural blend. This sparkling wine is currently off-dry, with an acid balance and a mouthwatering, pyramid shaped finish. A living product, this will continue to ferment for months to come and evolve over time.

THE DETAILS

Vineyard: Various
Harvest Date: 9.8.18, 10.1.18
Bottling Date: 4.8.19

Brix: 23 average
Alcohol: 11.5%
Barrel Regimen: Stainless Steel

107 cases produced

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