

2018 ALBARIÑO

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 Albariño grapes come from Wentzel Vineyard, on a just over one acre planting perched 400 feet above the confluence of the Rancheria and Anderson Creeks, where the Navarro River is formed. A unique microclimate allows these organically grown grapes to flourish, receiving both heat and humidity. This is one of only two plantings of Albariño in Anderson Valley.

THE WINE

Bright aromas of Satsuma orange, Fuyu persimmon, Finger lime and watermelon rind on the approach. On the palate, undertones of bee pollen, fennel and beechnut give way to green fig and Khubani apricot flavor. This wine has a savory element, with fine salinity that elongates the mouthwatering finish. Angular and yet curvaceous, the finish is classically Galacian and expressive, with sinew and texture. The classic Albariño spicy minerality lends itself to seafood, fowl, dry cheeses, and Thai curry. Drink now through 2019.

THE DETAILS

Vineyard: Wentzel Vineyards

Harvest Date: 9.29.18

Bottling Date: 4.8.19

RS: 1.5 g/L

Vinting: 100% whole cluster press, 2 hour skin contact.

85 cases produced

Brix: 21.5

Alcohol: 12.8%

Barrel Regimen: Stainless Steel, then neutral oak

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