

TRADITIONAL APPLE CIDER

OUR APPROACH

Our intent in making cider is simple: we seek heritage and heirloom apples, grown biodynamically, because we believe that sustainable growing systems and diversity in the orchard translate to a distinct expression of terroir and produce cider with a light footprint. We work closely with the land and its stewards in an effort to craft exceptional and unique ciders. Unfiltered ~ small batch ~ vintage varietals.

THE LAND

The apples for this field blend come from Filigreen Farm in Philo, Anderson Valley. A Demeter-certified biodynamic farm, Filigreen Farm is more than an orchard; it's an ecosystem.

THE CIDER

The field blend is comprised of Spitzenburg, Gravenstein, Smokehouse, Wickson, and Ribston Pippin apples. In the tradition of Normandy, this blend of heirloom apple varieties is dry and lightly sparkling for a lively aromatic profile with a quince tone, a tropical citrus element, and light, acid-driven flavor. Apples were macerated for 12 hours on skins and cold pressed, prior to spontaneous yeast fermentation, to achieve additional flavor complexity. Unfiltered and unfined. This cider glows with fresh apple character.

THE DETAILS

Orchard: Filigreen Farm
Harvest Date: Aug-October 2017
Kegging/bottling Date: 12. 30.17

Brix: 12.2
Alcohol: 6.4%

Unfined & Unfiltered

11 five gallon kegs produced, 157 cases produced

CONTACT

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