

PERRY

OUR APPROACH

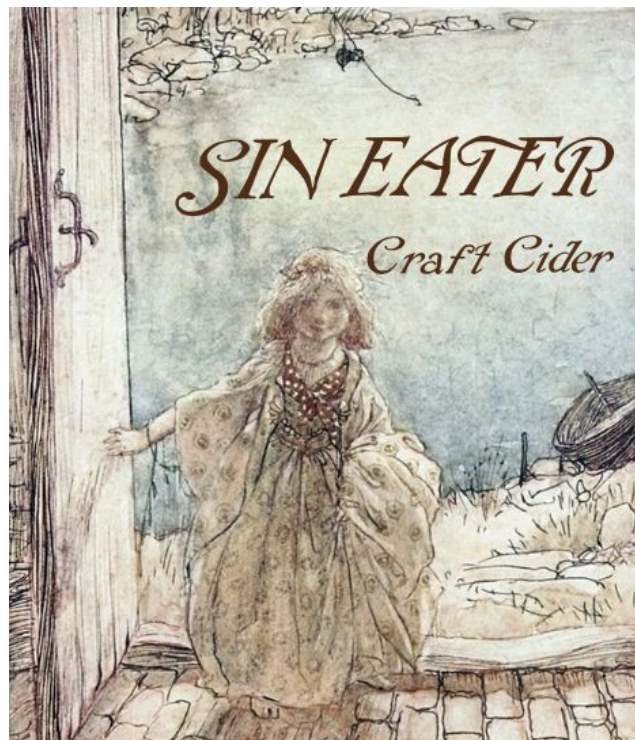
Our intent in making cider is simple: we seek heritage and heirloom fruit, grown biodynamically, because we believe that sustainable growing systems and diversity in the orchard translate to a distinct expression of terroir and produce cider with a light footprint. We work closely with the land and its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

THE LAND

The pears 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

Made with a variety of late season pears—Winter Nelis, Louise Bonne, d'Avranches, Hosui Asian Pears, all grown by Filigreen Farm, this Perry is earthy, with tropical fruit aromas, a broad mid palette, and a classic sweet pear character. Textural, vivid and expressive, this Perry is tangy and complex, with layers of fresh Pear and Summer orchard.



THE DETAILS

Orchard: Filigreen Farm

Harvest Date: November-December 2017

Kegging/bottling Date: 4. 23.18

Brix: 12.2

Alcohol: 6.4%

Unfined & Unfiltered

30 cases produced

CONTACT

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