

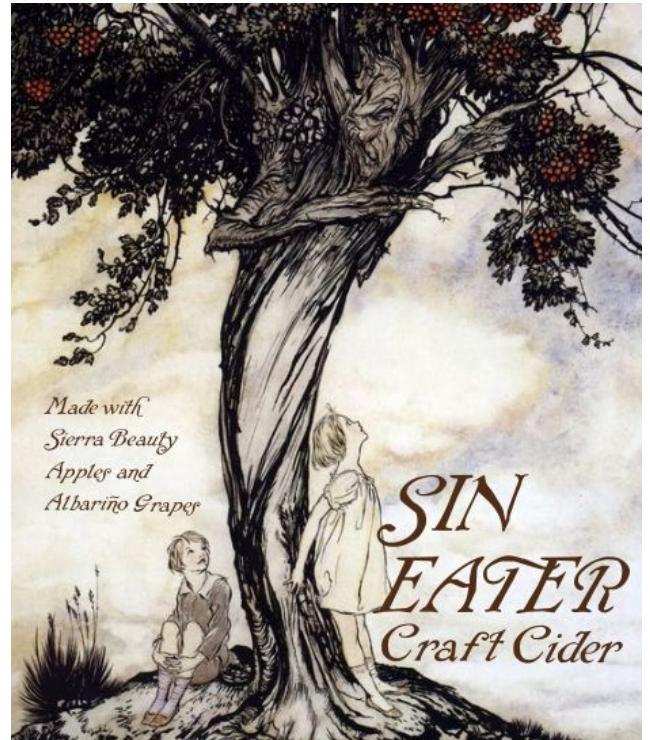
SIERRA BEAUTY / ALBARINO CIDER

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 grapes come from Wentzel Vineyard, in Philo, Anderson Valley and are grown in a non-certified organic manner.



THE CIDER

Made with the only Albarino grapes grown in Anderson Valley, this beverage represents a unique co-pressing of Albarino grape pomace and 24 hour macerated apples. This hybrid enhances characteristics of both components; the Albarino brings aromatics, sweetness, acid and a unique phenolic structure. The Sierra Beauty brings its unique heirloom profile-crisp, clean mid-tone texture, and dynamic heirloom apple flavor.

THE DETAILS

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

Brix: varies
Alcohol: 6.4%

Unfined & Unfiltered

80 cases produced

CONTACT

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