

PINOT NOIR/HEIRLOOM 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 grapes also come from Filigreen Farm, and are certified biodynamic.



THE CIDER

Made with the Pinot Noir grapes and heirloom apples from Anderson Valley, this beverage represents a unique co-pressing of Pinot Noir grape pomace and 24 hour macerated apples. This hybrid enhances characteristics of both components; the Pinot noir brings aromatics of cranberry, strawberry and currant, a subtle sweetness as well as acid and a unique phenolic structure. The Apples bring their unique profile-crisp, clean mid-tone texture, and dynamic heirloom apple flavor. Both blend to make a drink with a full mouth feel, and a unique flavor.

THE DETAILS

Orchard and Vineyard: Filigreen Farm
Harvest Date: September 2018
Bottling Date: 4.8.19

Brix: varies
Alcohol: 6.9%

Unfined & Unfiltered

129 cases produced

CONTACT

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