



## 2017 YU-KI ESTATE PINOT NOIR

### WINE NOTES

#### VINEYARD

100% Yu-ki Estate, Sonoma Coast

#### FERMENTATION

Five-day cold soak in open-top fermenters, hand-punched down one to three times per day, free-run sent directly to barrel, press wine settled and barreled separately

#### BARREL AGING

11 months in French oak:  
40% new  
33% one-year-old  
20% two-year-old  
7% neutral

#### BOTTLING

August 2018

#### PRODUCTION

750 ml = 280 cases  
1.5 L = 48 cases

Set above the town of Occidental, Yu-ki Estate is located just five miles from the Pacific Ocean at an elevation of 1,000 feet. We purchased this remarkable site in 2007 and named it for Akiko's nephew in Japan. One translation of Yu-ki is "big tree," which is a fitting name for a property surrounded by old-growth redwoods. We planted the estate with our favorite heritage and Dijon Pinot Noir clones, and to preserve the property's majestic redwoods, we donated 22 acres to the Bodega Land Trust.

The 2017 vintage marked the end of the five-year drought for the Sonoma Coast, with most locations receiving twice as much rainfall as in a normal year. The young Yu-ki vineyard needed all of this water to nourish the growing vines, and 2017 turned out to be the first year that the vineyard gave us a sizeable crop—more than 20 tons. Of the 58 barrels of wine Yu-ki produced in 2017, 15 special barrels went into the Yu-ki Estate Pinot Noir. The predominant clones in the 2017 blend include 2A, 114, 667 and 23.

The Yu-ki vineyard's proximity to the Sonoma Coast is reflected in the nose of the 2017 Yu-ki Estate Pinot Noir, which displays scents of fresh earth, wild herbs and blackberries. On the palate, the young vines offer enticing flavors of ripe plums, along with freshness, moderate tannins and balanced acidity. Of Freeman's three Pinot Noir wines from the Sonoma Coast appellation, Yu-ki offers the greatest up-front satisfaction, and will be at its best in the least amount of time. It will be ready to drink from late 2019 through 2026.

