



XANDER SOREN WINES



2021 YUKI VINEYARD PINOT NOIR West Sonoma Coast

This acclaimed West Sonoma Coast vineyard in Occidental is owned and meticulously farmed by famous Japanese winemaker Akiko Freeman. Surrounded by tall redwoods, the cool-climate site allows us to produce an elegant wine with earth and spice, along with cherry and cola nuances.

Tasting Notes

Reveals a delicately perfumed, wild-berry nose of muddled raspberry, blackberry, cherry skin, and plum, layered with notes of pepper, star anise, rose petal, and subtle evergreen. The palate is juicy and precise, with fresh red and black fruit framed by crisp acidity and accents of clove, marjoram, and Earl Grey tea. Fine-grained, textured tannins carry through to a long, lively finish marked by lingering savory spice.

Pairings

An elegant wine perfect for sushi, fresh seafood, mushrooms, tomato-based dishes, along with duck, roast chicken and salmon.

Release

March 2026

65 cases produced

\$125 (750ml) / \$250 (1.5L)

Winemaker - Shalini Sekhar

Our minimal intervention winemaking process begins with meticulous hand-sorting of the fruit. The grapes are destemmed into whole berries and each clone is separated into individual vessels for native fermentation, receiving one to two punchdowns per day. After 18 days on the skins, the free run is drained and the remaining pomace lightly pressed to barrel separately. The wine then undergoes native MLF and is racked once just prior to bottling.

ABV 13.9%
pH 3.71
TA 5.6

Bottled unfinned and unfiltered with minimal effective SO₂

Barrel Aging

17 months in French Oak
13% New
87% Two Year

Cooperages

Damy, Francois Freres

Vineyard Notes

YUKI VINEYARD WEST SONOMA COAST

Planted

2007

Clones

114
667
(French Selections)

Elevations

100'

Soils

Goldridge (sandy loam)
San Franciscan (sand and clay)

Row Spacing

7x3.3'



Yuki vineyard is organically farmed under supervision of Akiko Freeman