



Kir-Yianni Yianakohori



“There is a lot of bang for the buck here, from the intriguing pinks to the ageworthy, upper level reds.” - Robert E. Parker's The Wine Advocate

“This iconic estate specializes in Xinomavro - and good values!” - Robert E. Parker's The Wine Advocate

Kir-Yianni was established in 1997 by Yiannis Boutaris, one of the leading figures in the Greek wine industry. Kir-Yianni, “Sir John” in Greek, is best known for producing premium Xinomavro from the slopes of Mt. Vermio in Northwestern Greece.

Today, Stelios Boutaris, son of Yiannis, actively manages the winery and their two 30+ year-old

estate vineyards located in Naoussa and Amyndeon. Combined, the vineyards stretch over 160 acres and range in elevation from 1,000 to 2,200 feet. The Naoussa vineyard is located in Yiannakohori, the highest point in the viticultural zone, and is home to all the Kir-Yianni red varieties. The vines are planted in 40 different blocks based on their different soil properties. The Amyndeon vineyard is located in one of the most promising Greek winemaking regions. This smaller of the two vineyards is home to the winery’s white varieties.

Varietal Composition:	Xinomavro 50%, Merlot 30%, Syrah 20%
Classification:	PGI Imathia
Vineyard Location:	Block selection within the estate vineyard in Yianakohori in Naoussa. Situated at an altitude of 1,000 ft elevation.
Soil:	Silt, loam and clay.
Vinification:	Destemming, cold soaked fermentation 8-10C for 5 days. Fermentation at controlled temperatures for 12-15 days, followed by malolactic fermentation in barrel. 14 mos in French and American barriques, min of 6 more mos in bottle before release.
Alcohol:	14.4%
Total Acidity:	5.7 gr/lit.
pH:	3.45
Winemaker Notes:	Deep red color and a rich aromatic character composed of cherry and strawberry on a canvas of plum and vanilla. On the palate, oaky flavors are harmoniously interlaced with the ripe strawberry character, typical of the Xinomavro, and balanced nicely with the wine’s refreshing acidity.