

Rock Wall

WINE COMPANY

2014

GRENACHE ABBA VINEYARD

VINEYARD NOTES

Abba Vineyard: This Grenache is grown on the rolling foothills in Lodi, where soils are rocky and well drained. The vines are trained in a Smart-Dyson ballerina trellis system with a divided canopy that combines vertical shoot positioning with California sprawl. The fruit sits in the middle, exposed to optimal light and good breezes for even ripening. This Grenache is so exceptionally grown, it reads similar to Pinot Noir; spicy, fruity and delicate.

PRODUCTION

We picked this gorgeous fruit on September 12th, 2014 and brought it to the winery in Alameda. We crushed it into a 2000-gallon tank where it got a four-day cold soak to extract flavor, color and tannin. On the 16th, we inoculated with Merlot yeast to exacerbate the beautiful berry and herbal notes. After a healthy 14-day fermentation, we pressed the wine off of the grape skins and into another tank to settle. Three days later, we came down to 16 barrels, two of which were new French oak.

WINEMAKER COMMENTS

Reminiscent of Pinot Noir, this generous Grenache boasts perky strawberry, caramel and white pepper aromas followed by flavors of black cherry, sagebrush, thyme and rose petal.

TECHNICAL SPECIFICATIONS

APPELLATION
Lodi

COMPOSITION
96% Grenache
4% Teroldego

ALCOHOL
14.6%

PH
3.72

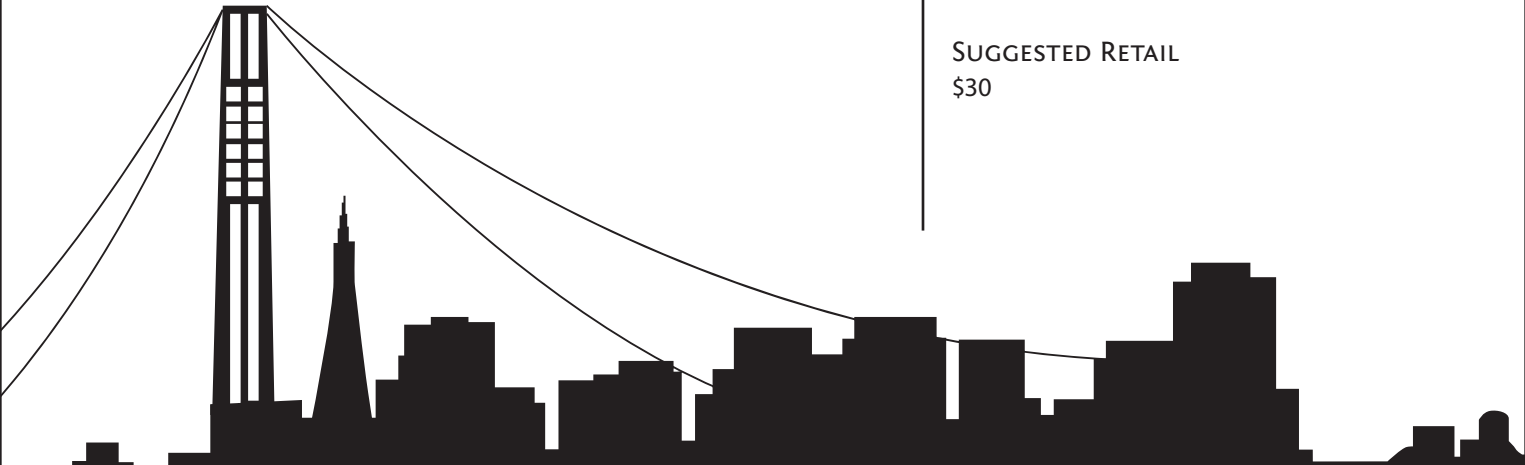
TOTAL ACIDITY
0.66 / 100ml

BARRELS
12.5% NEW FRENCH OAK
87.5% NEUTRAL

CASES PRODUCED
381

RELEASE DATE
August 29th, 2015

SUGGESTED RETAIL
\$30



2301 MONARCH STREET • SUITE 300 • ALAMEDA, CA 94501
T: 510-522-5700 • F: 510-522-5701 • ROCKWALLWINES.COM