

Rock Wall

WINE COMPANY

2014

JACK'S PETITE SIRAH

VINEYARD NOTES

Planted in 2003 by Jack Florence, these vines are a clone from the old Seghesio ranch. The vineyard is situated on the Northern tip of the Dry Creek Valley, just below the Rockpile appellation. The vines are planted in rocky riverbed soil.

PRODUCTION

We picked this fruit on September 23rd, 2014. We crushed it into tank and gave it a four-day cold soak to maximize color extraction. Boy did it extract! Post cold soak, we inoculated with BM4x4 yeast which was isolated in Italy and helps exacerbate fruit jam, cherry liqueur, sweet spice and licorice components in the grapes. I love this yeast! It had a very quick and healthy fermentation due to the high levels of nitrogen and nutrients in the must. After fermentation, we pressed the wine and came down to 30% new oak, 15% was new American and 15% was new French oak, and 70% neutral oak.

WINEMAKER COMMENTS

Ripe raspberry and blackberry greet your nose followed by flavors of plum, pink cotton candy, Cajun spice, pipe tobacco, white pepper and that beautiful Dry Creek minerality and acidity.

TECHNICAL SPECIFICATIONS

APPELLATION

Dry Creek, Sonoma County

COMPOSITION

100% PETITE SIRAH

ALCOHOL

14.8%

PH

3.38

TOTAL ACIDITY

0.73g / 100ml

BARRELS

15% new French oak

15% new American oak

CASES PRODUCED

435

RELEASE DATE

December 5th, 2015

SUGGESTED RETAIL

\$35



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