

Rock Wall

WINE COMPANY

2014

MO BETTA BLEND

ZINFANDEL • SYRAH • TEROLDEGO

VINEYARD NOTES

Duarte Vineyard, aka, Jesse's Vineyard: Most of our Zinfandel's are vineyard designates, and in Jesse's case, it is not only a vineyard designate, it is an homage. Jesse is the 94 year-old farmer who still farms the 126 year-old zinfandel vines out in Oakley, in Contra Costa County.

Syrah England Shaw, Winters, Solano: This gem is one of the oldest Syrah vineyards in California. Sitting 20 miles East of Napa this vineyard is producing some killer Syrah. This low-yielding vineyard produces approximately one-and-a-half-tons- per acre of intensely flavored fruit Teroldego, Heringer Vineyard, Clarksburg, Yolo County:

What the heck is a Ter-ol-de-go? It is an obscure North Eastern Italian varietal that is dark as can be, and has wonderful sensorial depth. These particular Teroldego grapes hail from Heringer Vineyard, which is located in Yolo County in the town of Clarksburg

PRODUCTION

All of these lots were fermented independently to achieve their own individual personalities, and then blended out of the most delicious barrels and bottled in May 2015. The Jesse's was fermented in four different lots with four different yeast strains including, 43, RP15, BM4x4, and AMH. We used EC1118 on both the Teroldego and the Syrah. EC1118 is technically a Champagne yeast strain, but it brings out such beautiful floral aspects in the wine, that we love it for reds as well, because it's Mo Betta.

WINEMAKER COMMENTS

As you might have guessed, 'Mo Betta Blend' means More Better Blend, so have some Mo wine and enjoy the tantalizing flavors bouncing around on your tongue.

As our friend Jeffe always says, "It's Mo Betta 'en Anythang."

This wine is a big daddy! Get in a Cab state of mind.

Cabernet-like aromas of jalapeno, blackberry, cinnamon and dark chocolate followed by flavors of black tea, black cherry and blueberry.

TECHNICAL SPECIFICATIONS

APPELLATION

California

COMPOSITION

70% ZINFANDEL

20% SYRAH

10% TEROLDEGO

ALCOHOL

14.5%

PH

3.49

TOTAL ACIDITY

0.59g / 100ml

BARRELS

15% new French oak

85% neutral oak

CASES PRODUCED

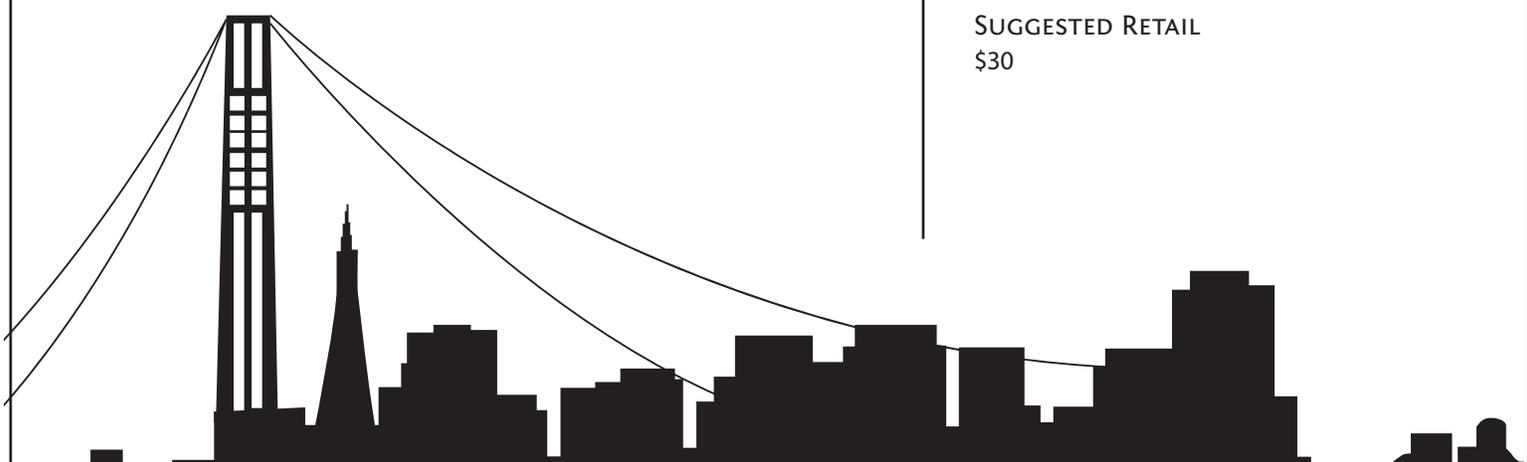
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RELEASE DATE

December 5th, 2015

SUGGESTED RETAIL

\$30



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