

# Rock Wall

## WINE COMPANY

### 2014

## ROSSO DI FIORE

### MARCHESCHI VINEYARD

#### VINEYARD NOTES

Marcheschi Vineyard:

This yummy blend is 66% Zinfandel and 34% Sangiovese. The awesome grapes for this blend are grown in Fiore Marcheschi's Alexander Valley vineyard, which is located between two Silver Oak Vineyards. The vineyard was planted in 1950, making these grapes 65 years old this year. They are head pruned and planted to St. George rootstock on rolling hills with 8x8 spacing.

#### PRODUCTION

We fermented the Zin and Sangiovese independently and then blended them together once they had matured and aged in their respective barrel lots. We harvested them at the same time on September 10th, 2014. We inoculated the Sangiovese bins with three different yeast strains: D80, BRG and BM4x4. We actually fermented the Zinfandel using BRG and BM 4x4 as well. Both lots took very well to the yeast strains and came out super juicy!! Post fermentation, both lots went down to neutral oak to age and complete malolactic fermentation before we blended them together in June and bottled them in July of 2015. Santé!

#### WINEMAKER COMMENTS

This stunner screams Alexander Valley with aromas of red cherry and wild truffle, followed by flavors of juicy strawberry, blackberry, raspberry and black olive.

#### TECHNICAL SPECIFICATIONS

##### APPELLATION

Alexander Valley, Sonoma County

##### COMPOSITION

66% Zinfandel,  
34% Sangiovese

##### ALCOHOL

13.8%

##### PH

3.55

##### TOTAL ACIDITY

.67g / 100ml

##### BARRELS

100% Neutral

##### CASES PRODUCED

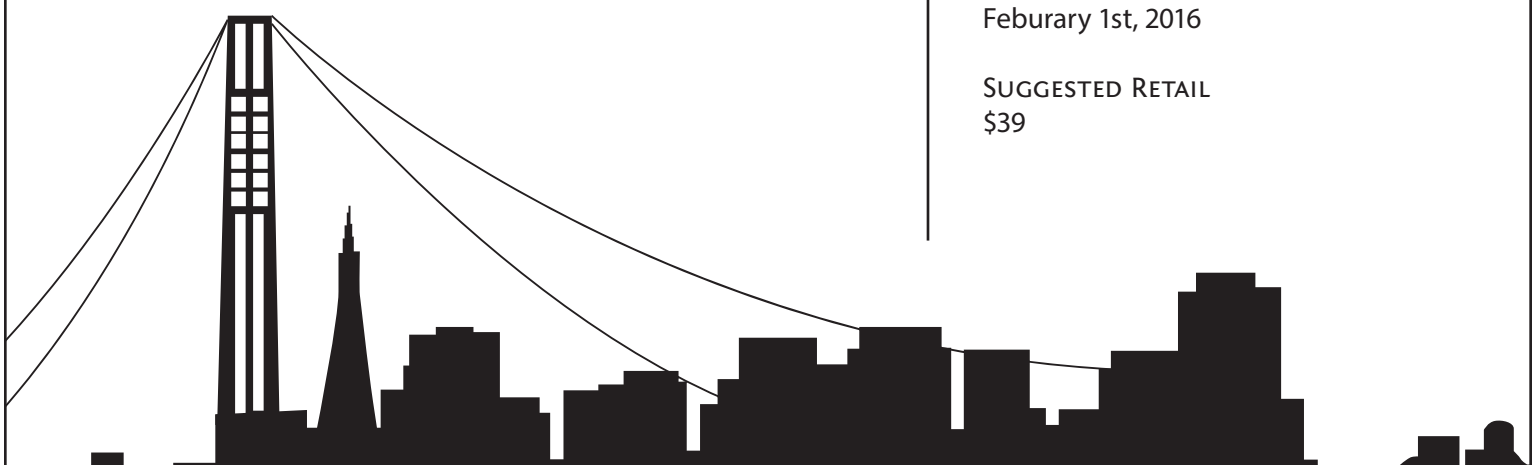
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##### RELEASE DATE

February 1st, 2016

##### SUGGESTED RETAIL

\$39



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