

# Rock Wall

WINE COMPANY

2014

## RESERVE MERLOT

### STAG'S LEAP DISTRICT

#### Vineyard Notes

Given the clandestine nature of our acquisition of this fruit, I really can't speak to the location or the name of the vineyard. It is in the Stag's Leap district and that is all I can say. If I say more, I run the risk of never being offered the fruit again. Please enjoy this cult Merlot.

#### Production

We picked this epic fruit on October 5th, 2014 (Kristen Rosenblum's birthday!). We crushed it all into macro bins and gave it a five day cold soak before we pulled it out into the sun to warm up. We inoculated it using CSM which is my fav yeast for most Bordeaux varietals. It had a healthy 18 day fermentation before we pressed it off and let it settle off gross lees. We racked it down to 80% new French oak including some of my favorite cooperages like Ermitage, Taransaud and Seguin Moreau. I inoculated the barrels with malolactic bacteria and it rested in oak for two years before bottling.

#### Wine Maker Comments

Beautiful aromas of cherry cola, jalapeno and blueberry emphatically greet your nose followed by lovely flavors of Rainier cherry, milk chocolate, plum, black tea, pipe tobacco and a soft strawberry finish.

#### TECHNICAL SPECIFICATIONS

##### APPELLATION

STAG'S LEAP DISTRICT

##### COMPOSITION

96% MERLOT  
2% CABERNET SAUVIGNON  
2% CABERNET FRANC

##### ALCOHOL

15.55%

##### PH

3.48

##### TOTAL ACIDITY

0.59g / 100ml

##### BARRELS

80% NEW FRENCH OAK  
20% NEUTRAL FRENCH OAK

##### CASES PRODUCED

463

##### RELEASE DATE

TBD

##### SUGGESTED RETAIL

\$75