

Rock Wall

WINE COMPANY

2015

ALVERD

YOLO COUNTY

Vineyard Notes

The Alverd is a blend of Albariño and Verdelho varietals. Albariño is a Spanish varietal and Verdelho is a Portuguese varietal. Both of these lots hail from Novavine experimental vineyard in Woodland, CA. The vineyard is leasing the land for their field nursery so that they can constantly rotate the plantings to avoid the buildup of pests and diseases. Novavine plants are grown in association with symbiotic mycorrhizae in a soil medium with a rich microbial food web so they develop exceptional roots, balanced growth and strong tissues. They also use custom software to ensure traceability of every aspect of every vine back to its original source.

Production

We picked these two lots on August 16th, 2015 making them the very first grapes we harvested. We co-fermented these two lots so they could form their beautiful synergy. We pressed both lots into stainless steel to ferment at 45 degrees using EC1118 yeast. (This is sparkling wine yeast, but it creates a very clean fermentation without residual flavor.) We bottled this beauty in December 2015 which is awesome because the younger a wine like this is bottled, the more youthful exuberance is captured in the bottle.

Winemaker Comments

A bright and elegant wine emerged from this co-fermentation. Aromas of cucumber melon, Bartlett pear and lemon bar emerge from the glass followed by light flavors of peach, pink grapefruit and star fruit. Tchim-Tchim!! (Cheers in Portuguese.)

TECHNICAL SPECIFICATIONS

APPELLATION

Yolo County

COMPOSITION

50% Albariño
50% Verdelho

ALCOHOL

12.9%

PH

3.49

TOTAL ACIDITY

0.63g / 100ml

BARRELS

100% stainless steel

CASES PRODUCED

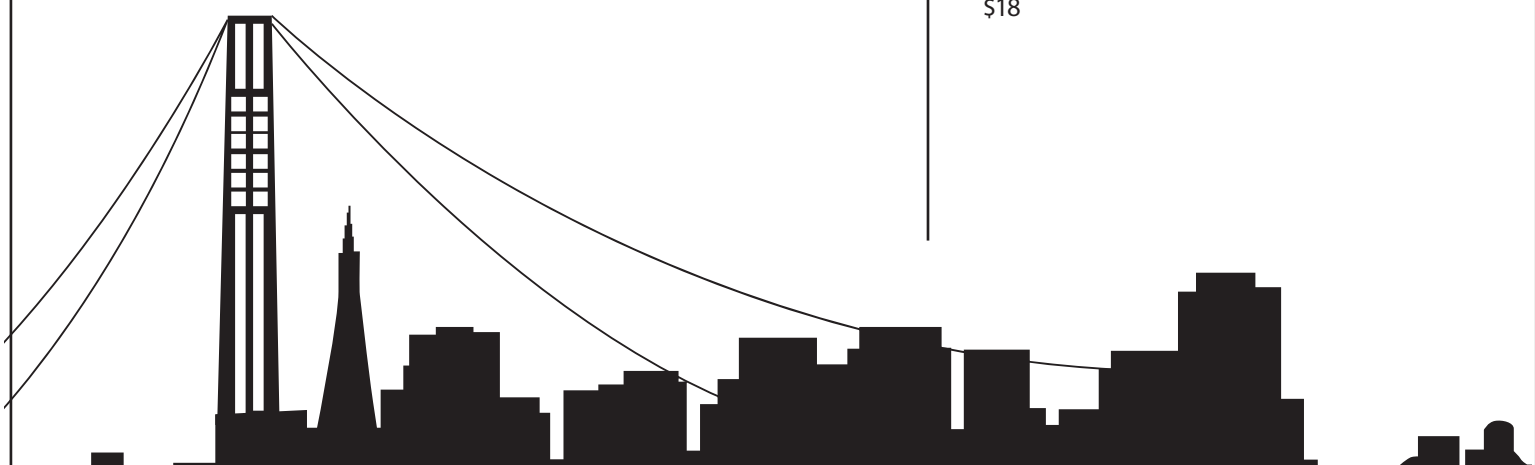
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RELEASE DATE

February 2016

SUGGESTED RETAIL

\$18



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