

Rock Wall

WINE COMPANY

2015

CHARDONNAY

ESTATE RUSSIAN RIVER VALLEY

VINEYARD NOTES

The grapes for this delicious wine come from Lone Oak Vineyard, Kent and Kathy Rosenblum's vineyard in Windsor, Ca. It is located at elevations up to 200 ft. above the Russian river. This hillside vineyard was planted in 1982 with the Old Wente Clone of Chardonnay which has loose clusters and small berries giving us the opportunity for great flavors and disease free fruit. The vineyard has speckled soils which is a mixture of blue shale and red clay and generally has very cool nights and morning fog, with some hot afternoon temperatures. This all adds up to a perfect place to grow world class Chardonnay.

PRODUCTION

We harvested this awesome fruit on September 7th, 2015. 2015 was a warm growing year at the end of four years of absolute drought, which brought uncertainty to many winemakers as far as what to expect from this vintage. However, the 2015 fruit turned out to be some of the most concentrated and flavorful fruit we have seen in almost a decade. We pressed the juice out of the grapes and pumped the juice into a chilled stainless steel tank to settle off of the gross lees. After a day of settling, we pumped the juice down to barrel and inoculated the barrels with various yeast strains. One of the benefits of fermenting in smaller increments is that it allows us to use various yeasts on various barrels, which offer individual flavor profiles and characteristics. We allowed the yeast to take action over night and then the next day we fork lifted all of the barrels into the cold room to ferment at 46 degrees Fahrenheit. A cold fermentation on white wines helps keep all the fruit fresh and vibrant. After we completed primary fermentation, we inoculated half of the barrels with malolactic culture and dosed the rest up with so2 to age until bottling in May of 2016.

WINEMAKER COMMENTS

I'm lucky to have a family 'hook-up' on this fruit because it is good stuff. The 2015 is a vibrant version of this wine with beautiful aromas of minerality, caramel cream and butterscotch followed by juicy fruit flavors of mango, apple and angel food cake. Soooooooooooooo freakin' good.

TECHNICAL SPECIFICATIONS

APPELLATION

Russian River Valley

COMPOSITION

100% Chardonnay

ALCOHOL

14.2%

PH

3.61

TOTAL ACIDITY

0.62g / 100ml

BARRELS

50% new French oak
50% neutral oak

CASES PRODUCED

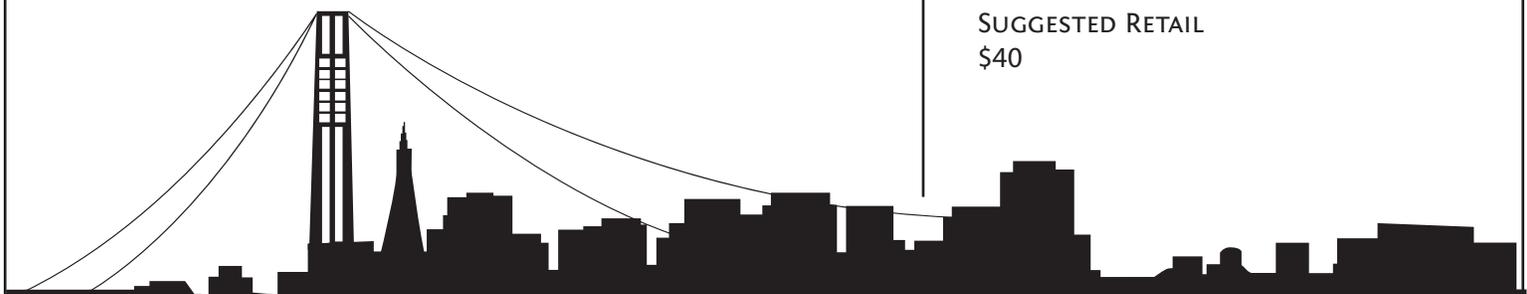
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RELEASE DATE

August 1, 2016

SUGGESTED RETAIL

\$40



2301 MONARCH STREET • SUITE 300 • ALAMEDA, CA 94501
T: 510-522-5700 • F: 510-522-5701 • ROCKWALLWINES.COM