

Rock Wall

WINE COMPANY

2015

FIANO

SICILIA VINEYARD

Vineyard Notes

These Fiano and Coda di Volpe grapes both hail from Sicilia Vineyard in Yuba City. As Yuba City's first vineyard, owner Dave Smith and consultant Diego Barison set out to grow a successful, vivacious vineyard specializing in warm weather Italian varietals. Traditionally, Fiano is a white Italian wine grape variety that is grown primarily in the Campania region of southern Italy and on the island of Sicily. In Campania, this fairly strong flavored white wine grape is particularly noted around Avellino where the (DOCG) wine of Fiano di Avellino is produced. Coda di Volpe is a white Italian wine grape variety that has been historically grown in the Campania region around the town of Naples. Coda di Volpe means 'fox's tail' in Italian and it references the shape of the grape cluster. It is generally used as a blending wine.

Production

In homage to the Fiano di Avellino (DOCG) which is 85% Fiano and 15% Coda di Volpe, we went with tradition and followed suit. We picked these gorgeous grapes on August 18th, 2015, which is the earliest we have ever picked them. The heat and the drought contributed to an early harvest, but the grapes were very concentrated with flavor due to the lack of water. We fermented the juice in stainless steel at 45 degrees to preserve the crisp and clean flavors. Once it was done fermenting, we put it down to four-year old French oak, just to give it a little bit of roundness on the back palate. 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

This Fiano leads with charming aromas of orange blossom, dried banana chips, honey and white flowers followed by delightful flavors of tangerine, white peach, pineapple and macadamia nut, with a lemon meringue pie finish. Salute!!

TECHNICAL SPECIFICATIONS

APPELLATION

Sutter County

COMPOSITION

85% Fiano, 15% Coda di Volpe

ALCOHOL

13.4%

PH

3.49

TOTAL ACIDITY

0.61g / 100ml

BARRELS

Stainless steel for fermentation and four-year-old oak to age

CASES PRODUCED

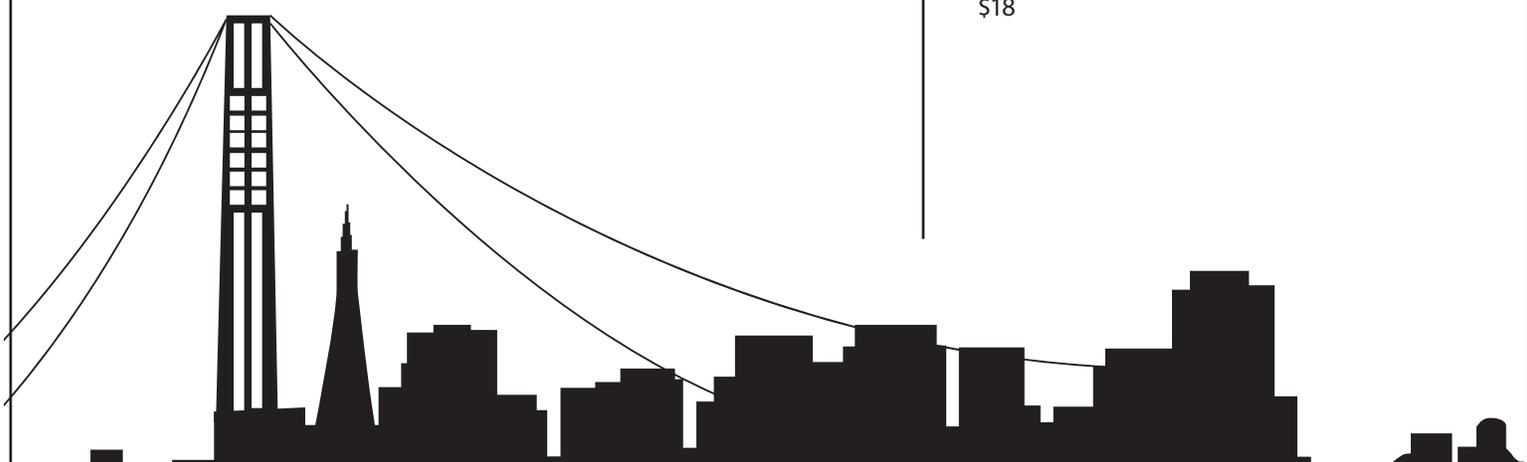
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RELEASE DATE

January 2016

SUGGESTED RETAIL

\$18



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