

# Rock Wall

## WINE COMPANY

### 2015 FUMÉ BLANC

LAKE COUNTY

#### Vineyard Notes

This unique Sauvignon Blanc comes from Sandy Bend Vineyard in Lake County. Having achieved California Certified Sustainable Winegrowing status in 2013, Sandy Bend Vineyard (SBV) continues its long-standing dedication to sustainability, quality and practical value-based farming. The vineyard, found in the Upper Lake area of Lake County is an idyllic setting. It's sandy loam, alluvial soils are rich yet well-drained and provide the perfect growing location for Sauvignon Blanc, Muscat Canelli and Sauvignon Musqué. Cooling breezes from the west, which often manifest in Upper Lake in the mid afternoon, assist in facilitating excellent growing conditions.

#### Production

For white grapes growing in Lake County, we actually picked these a bit on the late side. On September 24th, 2015 we picked our glorious Sauvignon Blanc, Sauvignon Musque and Muscat Canelli, and pressed them together into a big stainless steel tank for a beautiful co-fermentation party. After settling off gross lees, we inoculated with a boutique yeast strain called Alchemy II, which is a South Australian yeast known to produce volatile thiols of boxwood, kiwi and other New Zealand Sauvignon Blanc like characteristics. I know it's counter-intuitive, but volatile thiols are the delicious smelling ones, and regular thiols are the off-putting smells. We fermented this fairly cold, at around 48 degrees fahrenheit to preserve the delicate flavor structure. The day after inoculation, we brought down 14 barrels worth of juice to create a Fumé Blanc. It fermented beautifully in barrel and we aged it until march when we bottled this gorgeous baby.

#### Wine maker Comments

Fumé Blanc is a term coined by Robert Mondavi in the 1960's to help sell otherwise "un-trendy" Sauvignon Blanc. The change in name made reference to French wine that was deemed socially acceptable to drink. The result was an uptick in sales of this oak aged Sauvignon Blanc, and consumers were none-the-wiser. Then, people realized Sauvignon Blanc was delicious, and all of a sudden there was a demand. Cheers to Mr. Mondavi for his creative license. This wine is so tropical. It asserts sassy aromas and flavors of coconut cream pie, pink grapefruit, kaffir lime, honeydew melon, tangerine, meyer lemon, and vanilla bean.

#### TECHNICAL SPECIFICATIONS

Appellation  
Lake County

Composition  
92% Sauvignon Blanc  
4% Sauvignon Musque  
4% Muscat Canelli

Alcohol  
13.75%

pH  
3.87

Total Acidity  
.62g / 100ml

Barrels  
All two and three year old French oak

Cases Produced  
325

Release Date  
June 1st, 2016

Suggested Retail  
\$25



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