

# Rock Wall

WINE COMPANY

2015

## LATE HARVEST SÈMILLON

Fortress Vineyard Red Hills • Lake County

### Vineyard Notes

Fortress Vineyard is located on a ridge of Mt. Konocti directly overlooking Clear Lake. High altitude vineyards generally have rockier soil and better water drainage than vineyards located on a valley floor or even on hillsides. The temperatures on a mountain vineyard tend to be cooler, yet the sunlight exposure time is longer throughout the day. This is definitely the case on the Fortress Vineyard. In addition, the Fortress Vineyard has a constant breeze/wind each day, which keeps the vine environment cool and dry.

### Production

We let the grapes hang until they had reached "Late Harvest" status, which was 36 brix. Since 2015 was such a hot growing year, we harvested these grapes on September 26th, which gave most of us a good chuckle that late harvest grapes were being harvested in September. We pressed them off and settled off the lees before inoculating with EC1118 yeast. We closely monitored this fermentation, which started lagging around 11 brix, at which point we took notes from nature and added so2 to help halt fermentation. We passed it through the cross flow filter to ensure that it wouldn't continue to ferment, and put it down to stainless steel to rest until the January bottling.

### Winemaker Comments

Late harvest aromas of apricot, caramel crème, and grilled pineapple saunter from the glass followed by viscous flavors of honey, agave nectar, orange cream sickle, waffle cone and guanabana.

### TECHNICAL SPECIFICATIONS

#### APPELLATION

Lake County

#### COMPOSITION

98% Sèmillon,  
2% Albarino

#### ALCOHOL

15.62%

#### PH

3.66

#### TOTAL ACIDITY

0.80g / 100ml

SUGAR AT HARVEST: 36 DEGREES BRIX

RESIDUAL SUGAR 10.6% BY WEIGHT

#### BARRELS

60% stainless steel,  
40% three and four year old French oak

#### CASES PRODUCED

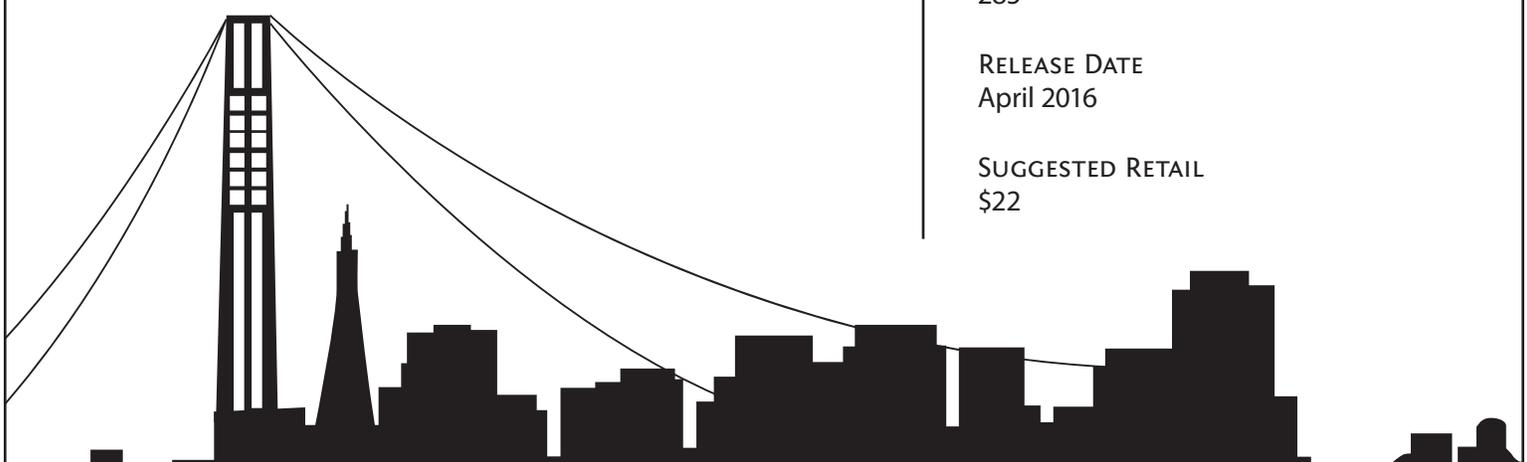
285

#### RELEASE DATE

April 2016

#### SUGGESTED RETAIL

\$22



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