

Rock Wall

WINE COMPANY

2015

CABERNET SAUVIGNON

MARCHESCHI VINEYARD

Vineyard Notes

The awesome grapes for this special Cabernet are grown in Fiore Marcheschi's Alexander Valley vineyard, which is located between two Silver Oak Vineyards. The vineyard was planted in 1950, and the vines are head-pruned and planted to St. George rootstock on rolling hills.

Production

We picked this gorgeous fruit on September 24th, 2015 at 24 brix. That is a hotly contested brix level at which to pick Cabernet, but I wanted to keep that incredible Alexander acidity and fruit-forwardness intact. We crushed the fruit into a 2000-gallon tank and did a three-day cold soak to help extract color and tannin profiles. After the fruit warmed up, we inoculated with the BM45 yeast strain. After a healthy 14-day fermentation with no extended maceration, we pressed off, and let the wine settle in-tank. We inoculated the tank with malolactic bacteria, and once it was active, we racked down to barrels and let the malolactic fermentation finish in-barrel. We chose 80% new, very tight grain oak, and aged it for two full years to slowly extract the oak benefits and soften the tannins. The result is so sexy.

Winemaker Comments

Not gonna lie, I didn't always love Cabernet Sauvignon. It seemed like something that winemakers were obsessed with, so naturally. It just seemed so trendy, but after a decade at the winemaking helm, I have been totally romanced by Cabernet Sauvignon. As a result, starting with the 2015 vintage, you will start to see me expanding my Cabernet bandwidth within our portfolio. I've always made Cabernet, but now I finally feel like I understand it. I comprehend its needs, and its likes and dislikes. It's really not as tenacious as people think because of its vigorous growth tendencies, It is sensitive and can be quite fickle if the mood strikes.

This incredible Cabernet is the culmination of ideal fruit, great oak, and utter patience. Aromas of chocolate-covered espresso beans, cedar, cinnamon, graham cracker, and blueberries greet your nose followed by flavors of subtle blackberry, dusty cocoa, marshmallow, cherry, plum and a lengthy finish laced with cigar tobacco.

TECHNICAL SPECIFICATIONS

APPELLATION

Alexander Valley

COMPOSITION

100% Cabernet Sauvignon

ALCOHOL

14.68%

Residual Sugar:

0g/100ml

PH

3.59

TOTAL ACIDITY

0.60g / 100ml

BARRELS

80% New French Oak

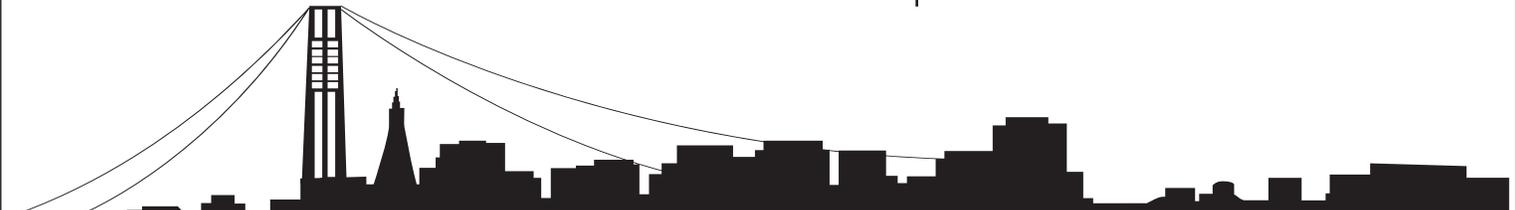
20% Neutral French Oak

RELEASE DATE

November 2017

SUGGESTED RETAIL

\$65



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