

# Rock Wall

## WINE COMPANY

2015

# MONTEPULCIANO ISABELLA FRANCESCA VINEYARD

### VINEYARD NOTES

The Isabella Francesca Vineyard is located in Brentwood and is surrounded by scenic cherry orchards. Originally this vineyard was planted to Merlot, but in 2007, it was grafted over to Sangiovese and Montepulciano, which were sold to winemakers on the East Coast. Then I came along, and now we take the entire vineyard.

### Production

We harvested this fruit on October 14th, 2015. This was one of the very last lots to come in, so it got a lot of hang time on the vine which equates to more concentrated flavors. We crushed the fruit into macro bins and used three separate yeast strains. We used Assmanshausen (AMH), Syrah and D80 yeast strains, which each enhance a unique quality in the fruit including spice, floral notes, and red fruit aromas. They had a succinct 10-day fermentation and then we pressed them all together into a tank to marry the flavors that each one had developed per it's yeast strain. This wine reminds me of a Pinot Noir, so I wanted to age it much like a Pinot Noir which means lots of sexy, new French oak. I put the wine in 80% new French oak which were all 500L puncheons, and 20% neutral French oak. Puncheons are the super big barrels, and the benefit one sees from using puncheons is increased surface area for the wine to come in contact with the wood, which means more flavor and tannin extraction from the wood. We allowed the wine to age for 10 months before bottling.

### Winemaker Comments

I feel the need to gush over this wine a little bit. It is such a beautiful garnet red color and it is light bodied, restrained and yet quite flavorful at the same time. The oak puncheon aging gave it a beautiful structure which is sort of a surprise based on the color and viscosity of the wine. This delicate beauty has gorgeous aromas of cherry vanilla, pomegranate, rose petal, sage and clean rocks washed in river water; a.k.a. minerality followed by round flavors of strawberry rhubarb, plum raspberry, and cranberry.

### TECHNICAL SPECIFICATIONS

#### APPELLATION

Contra Costa County

#### COMPOSITION

100% Montepulciano

#### ALCOHOL

13.1%

#### PH

3.71

#### TOTAL ACIDITY

0.61g / 100ml

#### BARRELS

80% New French oak Puncheons  
20% Neutral French oak

#### CASES PRODUCED

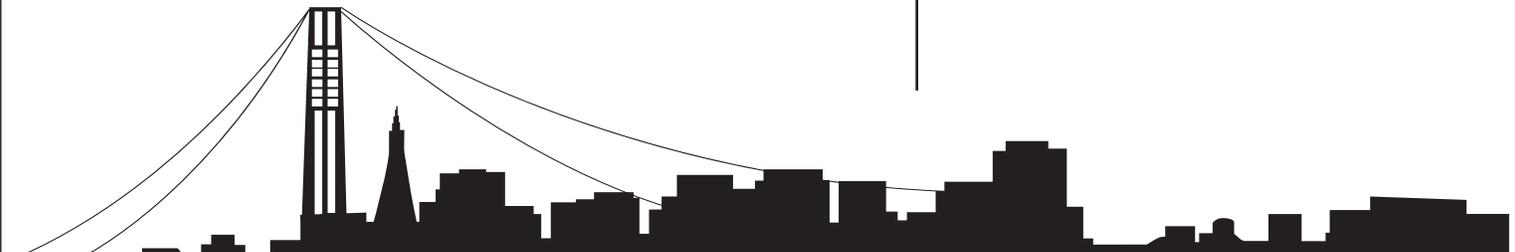
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#### RELEASE DATE

August 27th

#### SUGGESTED RETAIL

\$30



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