

# Rock Wall

## WINE COMPANY

2015

# ROCK HOUND WHITE

### VINEYARD NOTES

**Albarino:** These grapes hail from Diego Barison's Vineyard in Woodland, CA which is in Yolo County. Diego is from Italy and is one of the most creative growers who is as passionate about growing oddball grapes as I am about making them.

**Sauvignon Musque:** These grapes come from Chris Schlies' Sandy Bend Vineyard in Upper Lake, in Lake County. 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, assist in facilitating excellent growing conditions. Chris and his family are super awesome and adamant about getting the Lake County appellation on the map for outstanding grapes.

**Riesling and Chardonnay:** Both of these varieties come from Del Arroyo Vineyard in Livermore. 2015 was the first vintage I had the privilege to work with these folks, and I can't wait to see what optimal growing years bring. Located at the top of Crane Ridge, 200 feet above the valley floor, Del Arroyo Vineyards is the third largest grower in the Livermore Valley. This unique location boasts five different soil types allowing the vineyards to grow fourteen different varieties of grapes.

### PRODUCTION

The Riesling and Chardonnay were picked on September 9th, 2015 and were co-fermented in stainless steel using EC1118 yeast. We picked the Albarino a week later on September 15th (Kathy Rosenblum's birthday, aka, the most important day of the year) and fermented it in stainless steel, also using EC1118 yeast. We picked the Sauvignon Musque on September 24th, which was fairly late for this harvest, considering we started harvesting on August 15th, 2015. We fermented this in stainless steel using one of my other favorite yeasts, Alchemy II. This yeast encourages New Zealand SB flavors like kiwi, boxwood, apricot and lime. I love it! Post fermentation we did blending trials until we found the perfect combination, and then allowed it to rest in stainless steel until bottling in January 2016.

### WINEMAKER COMMENTS

Playful aromas of blood orange, rose petal, honeysuckle flower and guava saunter from the glass followed by flavors of pineapple, white peach, orange blossom and a nuance of pina colada in the finish. The dog playing guitar on the bottle is the best dog in the whole world, my Sunshine Ming One. He left us in 2015, and although I've been making this wine for a number of years, this vintage marks the start of this being a commemorative homage to my best friend. "Wroooooo," as Sun One would say.

### TECHNICAL SPECIFICATIONS

#### APPELLATION

California

#### COMPOSITION

40% ALBARINO

28% SAUVIGNON MUSQUE

22% RIESLING

10% CHARDONNAY

#### ALCOHOL

11.9%

#### pH

3.66

#### TOTAL ACIDITY

0.61g / 100ml

#### BARRELS

100% stainless steel

#### CASES PRODUCED

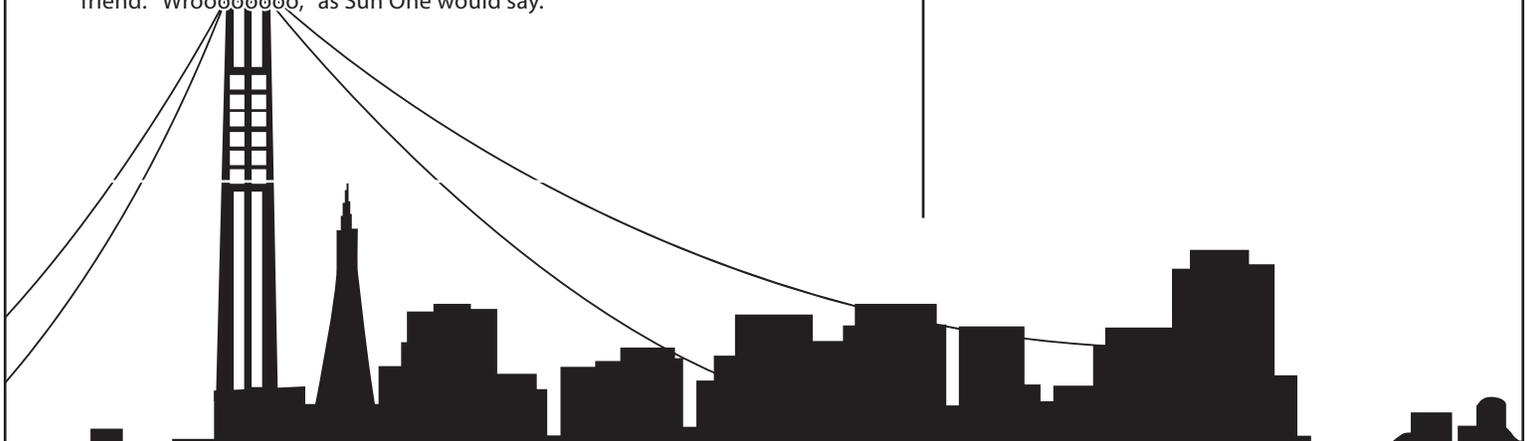
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#### RELEASE DATE

February 2016

#### SUGGESTED RETAIL

\$16



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