

Rock Wall

WINE COMPANY

2015

ROUSSANNE

STEINBECK VINEYARD

VINEYARD NOTES

Steinbeck Vineyard:

Steinbeck Vineyard is comprised of 500 acres of premium wine grapes. The beautiful rolling hills are primarily sandy loam and clay soils. There are two primary soil groups found on Steinbeck Vineyards. The first is Arbuckle-Positas-San Ysidro group, which is characterized by very deep, nearly level to hilly, moderately well drained and well drained fine sandy loams, coarse loams, and loams. The second is Nacimiento-Ayar group, characterized by moderately deep, strongly sloping to steep, well drained silty clay loams and silty clay. The oak trees, after which Paso Robles – The Pass of the Oaks, is named, thrive in this poor soil and so do the grape vines. As the vines are stressed they perform to their maximum potential, therefore producing a high quality fruit, consistent from year to year.

PRODUCTION

We picked this lovely fruit on October 6th, 2015. It was a super early year, so October 6th was fairly close to the end of harvest. These babies took their time getting ripe and ready which means the grapes had a longer time to mature and develop flavors on the vine. We put the whole lot of grapes into the press and pressed the yummy juice out of the grapes. We transferred the juice to a tank that was chilling nearby and allowed the lees to settle out for a day before transferring it to its fermentation tank. We inoculated with EC1118 *Pris de Mousse* which is actually a sparkling yeast, but I love to ferment white wines with it because it is so clean and allows the varietal character of the fruit to shine. It had a healthy fermentation and then we inoculated the dry tank with malolactic culture. We allowed it to get going for a day before racking down to barrels.

WINEMAKER COMMENTS

Roussanne is a fun varietal to work with and the finished wine is sophisticated and feminine. Subtle aromas of blooming white flowers, pineapple and caramel lead the way, followed by flavors of pear, white tea and honey.

TECHNICAL SPECIFICATIONS

APPELLATION

Paso Robles

COMPOSITION

100% Roussanne

ALCOHOL

12.33%

pH

3.62

TOTAL ACIDITY

.64g / 100ml

BARRELS

ALL NEUTRAL OAK

CASES PRODUCED

188

RELEASE DATE

TBD

SUGGESTED RETAIL

\$30



2301 MONARCH STREET • SUITE 300 • ALAMEDA, CA 94501
T: 510-522-5700 • F: 510-522-5701 • ROCKWALLWINES.COM