

Rock Wall

WINE COMPANY

2015

SPARKLING BRUT NOIR

VINEYARD NOTES

Loney Ranch:

These grapes come from humble origins in a vineyard located in the shadow of the Budweiser® production plant and the Jelly Belly® factory. A great place to grow Pinot Noir, the Loney family has been growing wine grapes at their vineyard in Fairfield since 1973. The grapes are on a bilateral trellis system planted in well-drained alluvial soil.

PRODUCTION

We picked these beautiful grapes on August 24th, 2015. We brought them in and treated them as we would if we were making a still Pinot Noir. We fermented them in macro bins using D254 and D80 yeast strains. Post fermentation, we inoculated the wine with malolactic bacteria and racked it down to 50% new oak. The trick with making a barrel-aged sparkling wine is to make sure the SO2 levels never get too high, so we closely monitored it for the 12 months it aged in oak. After 12 months of barrel age and extraction, we racked the wine to tank and reinoculated with Prist de Mousse sparkling yeast to build up PSI. Once it took off we transferred the wine to our bottling facility to be isolated in a sealed tank to create CO2 and gain pressure. Once the PSI reached 65, we did the final dosage and bottled this beautiful Pinot Noir. SO GOOD!

WINEMAKER COMMENTS

This is my most successful vintage of the Brut Noir thus far. What started as a "what-if" type of experiment has gained a bit of a cult following by craft beer enthusiasts, and folks who like their effervescence to have some structure. This gorgeous wine has aromas of strawberry rhubarb pie and caramel followed by flavors of pomegranate, café au lait, earthy minerality, pipe tobacco, and Bing cherry. Cheers!

TECHNICAL SPECIFICATIONS

APPELLATION

North Coast

COMPOSITION

100% Pinot Noir

ALCOHOL

11%

pH

3.21

TOTAL ACIDITY

0.76g / 100ml

BARRELS

50% NEW FRENCH OAK
50% FRENCH OAK

CASES PRODUCED

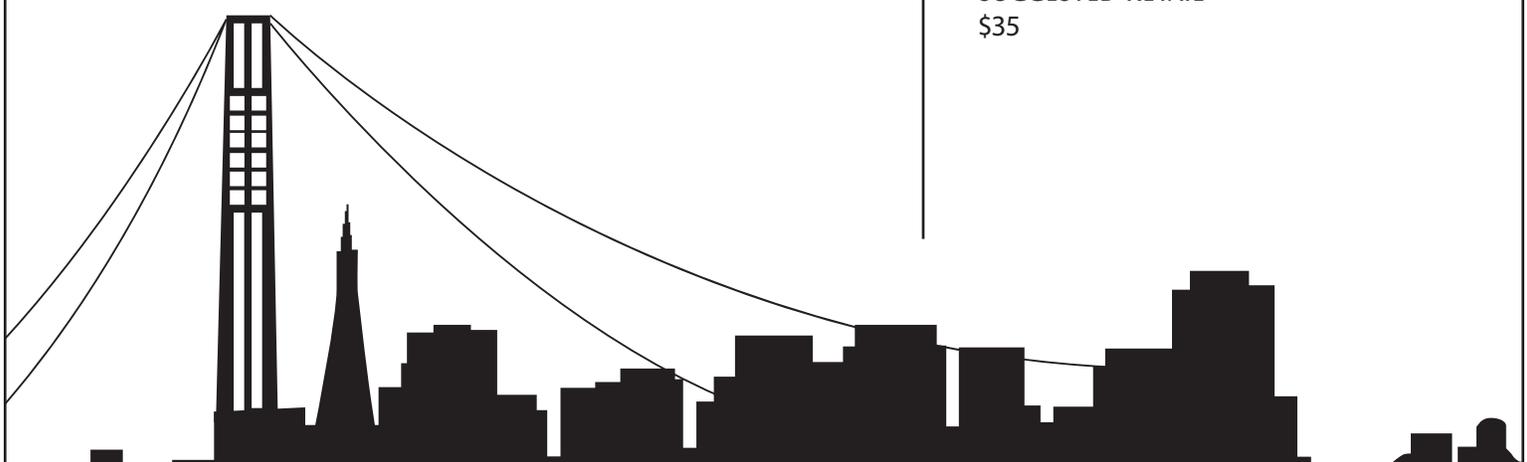
1086

RELEASE DATE

2016

SUGGESTED RETAIL

\$35



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