

Rock Wall

WINE COMPANY

2015

SUPER ALAMEDAN

Vineyard Notes

The Super Alamedan is a blend of Sangiovese, Montepulciano and Cabernet Sauvignon from around California. This mélange is inspired by a 'super' blend done in a specific region of a boot shaped country.

Isabella Francesca Vineyard:

The Sangiovese and Montepulciano are from the Isabella Francesca Vineyard in Contra Costa County. This vineyard is surrounded by cherry trees, strawberry fields and a Christmas tree farm.

Holbrook Mitchell Vineyard:

The beautiful Cabernet Sauvignon is from Holbrook Mitchell's vineyard just short of Yountville, and lends a beautiful juiciness and sophistication to this wine.

Production

I usually like to do a co-fermentation if the vintage allows, but in 2015, that was not the case. The Sangiovese was ready a full 20 days before the Montepulciano. We picked the Sangiovese on September 25th, 2015 and crushed it into tank. We gave it a two-day cold soak before inoculating with BM4x4, which is a Brunello di Montalcino yeast isolate. This yeast strain helps the Sangiovese reach its full flavor potential by giving it a little "taste of home." It went through native malolactic fermentation, which I appreciate because ML is very expensive.

The Montepulciano was finally ready on October 14th, 2015. One cannot rush perfection, and perfect this fruit was. We crushed the Montepulciano into 28 macro bins because I like to do a wide variety of yeast strains on this varietal. I used AMH yeast for spice, Syrah yeast for structure and D80 yeast to enhance fruit characteristics.

The Cabernet Sauvignon was fermented in macro bins using CSM yeast to bring out traditional Cab flavors.

As soon as all three finished fermentation we blended them together and racked them down to all neutral oak to rest.

Winemaker Comments

This distinct fusion has aromas and flavors of red tomato, plum, cigar tobacco, strawberry, candied apple, dried black tea leaves and elegant hints of rose petal.

TECHNICAL SPECIFICATIONS

APPELLATION

Contra Costa County

COMPOSITION

55% Sangiovese,
36% Montepulciano
9% Cabernet Sauvignon

ALCOHOL

13.1%

PH

3.43

TOTAL ACIDITY

0.65g / 100ml

BARRELS

100% neutral oak

CASES PRODUCED

494

RELEASE DATE

April 2016

SUGGESTED RETAIL

\$28