

Rock Wall

WINE COMPANY

2015 "THE SWEETIE"

VINEYARD NOTES

Chardonnay and Muscat Canelli: Heringer Vineyard: The Muscat Canelli and Chardonnay come from a three-acre block in Clarksburg, from Heringer Estates. The vines are clone 4 on rootstock 5c, and are located in alluvial sediment soils. Semillon: Fortress Vineyard: This Vineyard is located on a ridge of Mt. Konocti, directly overlooking Clear Lake. High altitude vineyards generally have rockier soil and better water drainage than vineyards located on a valley floor or even hillsides.

PRODUCTION

2015 was such a bizarre growing year with the drought and the heat spikes. It was our earliest harvest on record, and trying to get grapes to the sugar level of "late harvest" was a challenge. And it was also pretty funny, because our "late harvest" fruit was ready in September instead of late October or November, which is normal. We picked the Heringer Chardonnay and Muscat Canelli on September 18th at 27 brix and the Semillon September 22nd at a whopping 36 brix. We fermented the Chard and Muscat Canelli together and the Semillon independently to develop their own individual characteristics. We monitored these fermentations closely and halted the Chard/Muscat at 3% residual sugar using SO₂, and we cross-flow filtered it to prevent further movement before bottling. We halted the Semillon at about 10% residual sugar and did the same SO₂ and cross-flow filtration process to prevent any further movement. Once they were stable, we had a bunch of fun blending up the Sweetie. It usually takes about 10 different iterations before we find the perfect blend. Come January, we bottled these babies to make a beautiful North-Coast party in a bottle!

WINEMAKER COMMENTS

Sweetie baby! Aromas of honey, dulce de leche, white cake and apple frolic from the glass followed by flavors of apricot, pear, mango, ginger and sugar cane.

TECHNICAL SPECIFICATIONS

APPELLATION

North Coast

COMPOSITION

40% Chardonnay
34% Muscat Canelli
26% Semillon

ALCOHOL

11.0%

PH

3.6

Residual Sugar:

3.1g/100ml

TOTAL ACIDITY

.68g / 100ml

BARRELS

100% neutral French oak

CASES PRODUCED

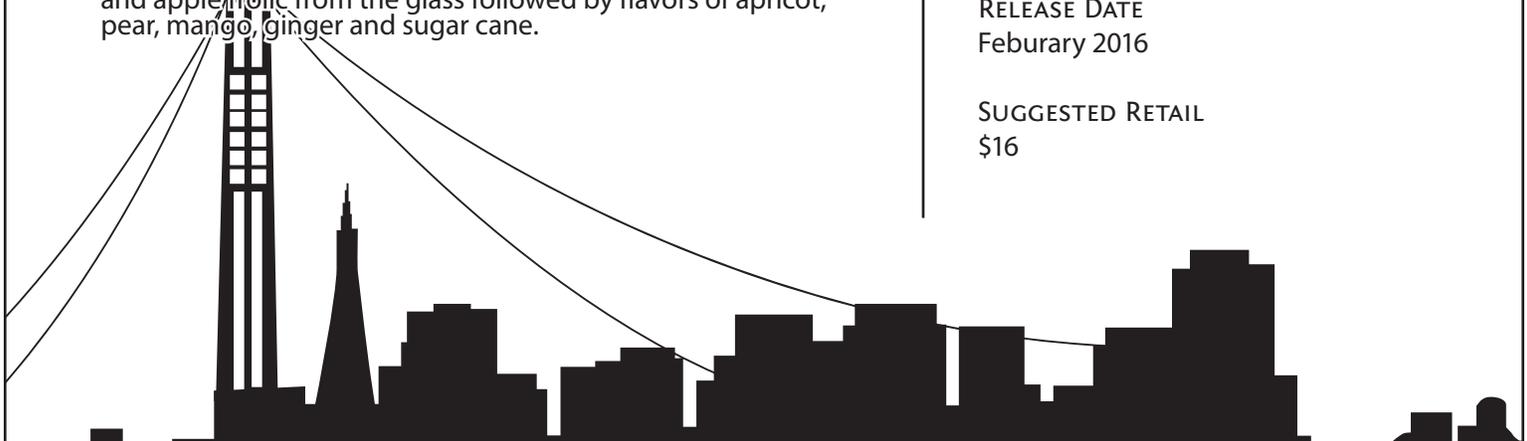
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RELEASE DATE

February 2016

SUGGESTED RETAIL

\$16



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