

Rock Wall

WINE COMPANY

2015

T-ROCKS CABERNET SAUVIGNON

VINEYARD NOTES

Much like Tyrannosaurus Rex once ruled the lands of North America, delicious, gigantic wines, rule our cellar. Chosen from some of the “biggest and baddest” lot’s we make, this is a monster-sized blend is made from selected barrels of Cabernet Sauvignon which hail from all over California.

Production

All of the Cabernet Sauvignon lots were picked in October of 2015, as Cab is a later ripening varietal. Some of the lots were fermented in tank using pump-overs and some were fermented in macro bins. We fermented each one of the lots independently and then blended them together being very selective as to which barrels got to attend the party. Once our blend was complete, we racked the Cabernet down to rest for two years in 30% new French oak and 70% neutral French oak.

Winemaker Comments

King-sized aromas of briary raspberry, boysenberry, and pipe tobacco roar from the glass, followed by flavors of cherry cobbler, plum, milk chocolate, mixed berry pie, and black tea. This is the perfect wine to pair with all of your carnivorous endeavors.

Rawrghhhhhh!

TECHNICAL SPECIFICATIONS

APPELLATION
CALIFORNIA

COMPOSITION
100% CABERNET SAUVIGNON

ALCOHOL
15.43%

PH
3.56

TOTAL ACIDITY
0.59g / 100ml

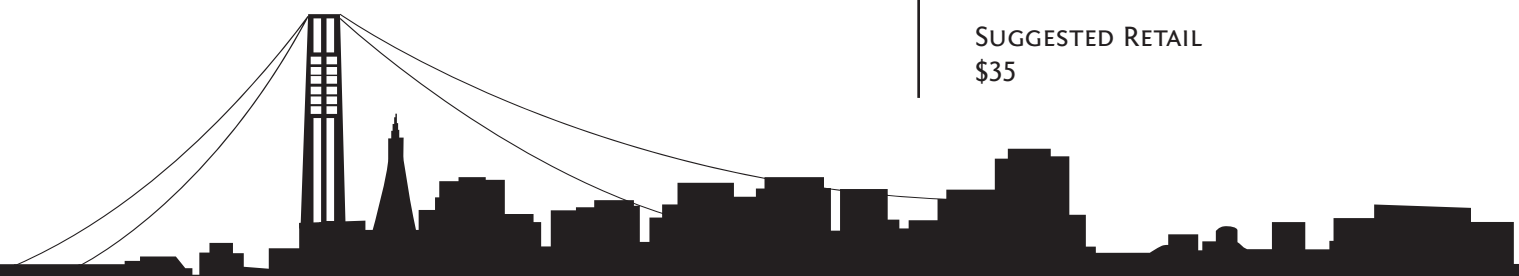
RESIDUAL SUGAR
0G/100ML

BARRELS
30% New French Oak
70% Neutral French oak

CASES PRODUCED
511

RELEASE DATE
April 2017

SUGGESTED RETAIL
\$35



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