

# Rock Wall

## WINE COMPANY

2015

# GRENACHE ROSE' "UNCLE ROGET"

### VINEYARD NOTES

These red Grenache grapes come from Gene Glaeser's vineyard which is located in Yolo County in the town of Davis. The vines are Tablas Creek selections, which originated in the Chateauneuf de Pape in the Rhone valley in France. The vines are completely dry farmed, and are influenced by the cool Delta breezes from the south side of Davis. Thinned to a single bunch per cane, the Grenache was harvested from the shady side of the canopy, to ensure cooler flavors in the fruit.

### PRODUCTION

We harvested these beautiful grapes on the 27th of August, 2015. We crushed the fruit into macro bins and allowed it to chill overnight in the cold room to extract some color from the fruit. The next morning, we put it into the press and pressed off all that pretty pink juice to tank. We inoculated the juice with EC1118 yeast, which is a very pretty sparkling yeast that truly allows the fruit to be the star of the show. This rose saw a full month of cold fermentation around 45 degrees fahrenheit in stainless steel. Once it was finished, we dosed it up with s02 and put it down to neutral red barrels to rest until bottling in January. The combination of stainless steel and the used red barrels contributes to a more well rounded nose and mouthfeel, while preserving the bright fruit and acidity.

### WINEMAKER COMMENTS

I named this wine after my Uncle Roger, who is often referred to as Uncle Roget (ro-zjay). He has a long standing love affair with Paris, and subsequently a passionate romance with rose (and Cab Sauv, depending on the weather). Decadent aromas of cherry vanilla, strawberry fruit rollup and hibiscus float up from the glass followed by flavors of strawberry shortcake, bright grapefruit and mandarin orange. Damn, that's good stuff. Cheers Uncle Rog!

### TECHNICAL SPECIFICATIONS

#### APPELLATION

Yolo County

#### COMPOSITION

100% Grenache

#### ALCOHOL

11.8%

#### PH

3.51

#### TOTAL ACIDITY

0.59g / 100ml

#### BARRELS

Fermented in stainless steel and aged in neutral red wine barrels

#### CASES PRODUCED

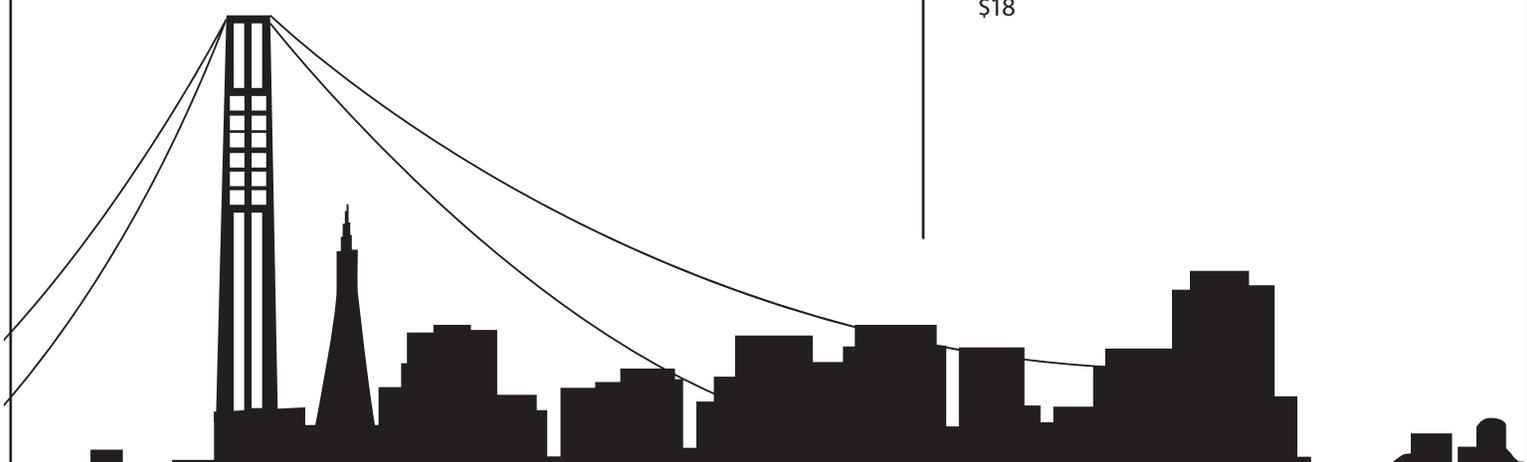
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#### RELEASE DATE

February 2016

#### SUGGESTED RETAIL

\$18



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