

# Rock Wall

## WINE COMPANY

2016

# ALVERD

## YOLO COUNTY

### VINEYARD NOTES

The Alverd is a blend of Albariño and Verdelho varietals. Albariño is a Spanish varietal and Verdelho is a Portuguese varietal. Both of these lots hail from Novavine experimental vineyard in Woodland, CA. Novavine plants are grown in association with symbiotic mycorrhizae in a soil medium with a rich microbial food web so they develop exceptional roots, balanced growth and strong tissues. They also use custom software to ensure traceability of every aspect of every vine back to its original source

### Production

We picked these two lots on August 18th, 2016 making them the second lot of grapes we harvested. We co-fermented these two lots so they could form their beautiful synergy. We pressed both lots into stainless steel to ferment at 45 degrees Fahrenheit using EC1118 yeast. (This is sparkling wine yeast, but it creates a very clean fermentation without residual flavor.) We bottled this beauty in January 2017, which is awesome because the younger a wine like this is bottled, the more youthful exuberance is captured in the bottle.

### Winemaker Comments

A bright and elegant wine emerged from this co-fermentation. Aromas of cucumber melon, Bartlett pear and lemon bar emerge from the glass followed by light flavors of peach, pink grapefruit and star fruit. Tchim-Tchim!!

### TECHNICAL SPECIFICATIONS

APPELLATION  
YOLO COUNTY

COMPOSITION  
50% ALBARIÑO  
50% VERDELHO

ALCOHOL  
14.2%

PH  
3.43

TOTAL ACIDITY  
0.64g / 100ml

BARRELS  
100% Stainless Steel

CASES PRODUCED  
314

RELEASE DATE  
April 2017

SUGGESTED RETAIL  
\$18



2301 MONARCH STREET • SUITE 300 • ALAMEDA, CA 94501  
T: 510-522-5700 • F: 510-522-5701 • [ROCKWALLWINES.COM](http://ROCKWALLWINES.COM)