

Rock Wall

WINE COMPANY

2016

FIANO

SICILIA VINEYARD

VINEYARD NOTES

These Fiano and Coda di Volpe grapes both hail from Sicilia Vineyard in Yuba City. As Yuba City's first vineyard, owner Dave Smith and consultant Diego Barison set out to grow a successful, vivacious vineyard specializing in warm weather Italian varietals. Traditionally, Fiano is a white Italian wine grape variety that is grown primarily in the Campania region of southern Italy and on the island of Sicily. In Campania, this fairly strong flavored white wine grape is particularly noted around Avellino where the (DOCG) wine of Fiano di Avellino is produced. Coda di Volpe is a white Italian wine grape variety that has been historically grown in the Campania region around the town of Naples. Coda di Volpe means 'fox's tail' in Italian and it references the shape of the grape cluster. It is generally used as a blending wine.

Production

We picked these gorgeous grapes on August 24th, 2016 at 22.2 degrees brix. In homage to the Fiano di Avellino (DOCG) which is 85% Fiano and 15% Coda di Volpe, we went with tradition and followed suit. We fermented the juice in stainless steel at 45 degrees fahrenheit to preserve the crisp and clean flavors. 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

This Fiano leads with charming aromas of orange blossom, dried banana chips, honey and white flowers followed by delightful flavors of tangerine, white peach, pineapple and macadamia nut, with a lemon meringue pie finish. Salute!!

TECHNICAL SPECIFICATIONS

APPELLATION
SICILIA VINEYARD
SUTTER COUNTY

COMPOSITION
85% FIANO
15% CODA DI VOLPE

ALCOHOL
13.11

PH
3.41

TOTAL ACIDITY
0.62g / 100ml

BARRELS
100% Stainless Steel

CASES PRODUCED
366

RELEASE DATE
April 2017

SUGGESTED RETAIL
\$18