

# Rock Wall

## WINE COMPANY

2016

# MAMA'S RESERVE

## VIOGNIER • MARSANNE • ROUSSANNE

### VINEYARD NOTES:

#### Del Arroyo Vineyard Viognier:

The Viognier grapes for the Mama's Reserve come from Del Arroyo Vineyard in Livermore. Located at the top of Crane Ridge, 200 feet above the valley floor, Del Arroyo Vineyards is the third largest grower in the Livermore Valley. This unique location boasts five different soil types, allowing the vineyards to grow fourteen different varieties of grapes.

#### Steinbeck Vineyard Roussanne:

Steinbeck Vineyard is located in Paso Robles. The beautiful rolling hills are primarily sandy loam and clay soils. There are two primary soil groups found on Steinbeck Vineyards. The first is Arbuckle-Positas-San Ysidro group, which is characterized by very deep, nearly level to hilly, moderately well drained and well drained fine sandy loams, coarse loams, and loams. The second is Nacimiento-Ayar group, characterized by moderately deep, strongly sloping to steep, well drained silty clay loams and silty clay.

#### Alta Colina Vineyard Marsanne:

Located in Paso Robles, the Marsanne for this blend is grown on the steep hillsides of Alta Colina Vineyard. The Tillman Family subscribes to the Code of Sustainable Winegrowing. Soils are shallow, well drained loam with a high concentration of fractured shale.

### Production

This ultra premium white blend consists of 34% Viognier, 33% Marsanne and 33% Roussanne, which is a traditional Rhone blend. What makes this wine premium is the quality of the fruit and the superior oak program. Only the most beautiful French oak for a wine named after my beautiful Mama. Each one of these varieties was fermented independently and then blended together once fermentation was complete. Once blended, we put it through malolactic fermentation to enhance the creaminess and lush flavors from the oak.

### WINEMAKER COMMENTS:

The result is a rich white wine that is well balanced with fruit and oak notes. Grilled pineapple, incense, spiced pear, and French Vanilla aromas give way to bright flavors of ripe mango, satsuma mandarin orange and oaky nuances of angel food cake and dulce de leche.

### TECHNICAL SPECIFICATIONS

#### APPELLATION

California

#### COMPOSITION

34% Viognier  
33% Marsanne  
33% Roussanne

#### ALCOHOL

14.2%

#### PH

3.44

#### TOTAL ACIDITY

0.62g / 100ml

#### BARRELS

50% New French oak  
50% Neutral French oak

#### RELEASE DATE

April 2018

#### SUGGESTED RETAIL

\$40



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