

Rock Wall

WINE COMPANY

2016

SAUVIGNON BLANC

LAKE COUNTY

VINEYARD NOTES

This unique Sauvignon Blanc comes from Sandy Bend Vineyard in Lake County. Having achieved California Certified Sustainable Winegrowing status in 2013, Sand Bend Vineyard continues its long-standing dedication to sustainability, quality and practical value-based farming. The vineyard, found in the Upper Lake area of Lake County is an idyllic setting. It's sandy loam, alluvial soils are rich yet well-drained and provide the perfect growing location for Sauvignon Blanc, Muscat Canelli and Sauvignon Musqué. Cooling breezes from the west, which often manifest in Upper Lake in the mid-afternoon assist in facilitating excellent growing conditions.

Production

On September 29th, 2016 we picked our glorious Sauvignon Blanc, Sauvignon Musque and Muscat Canelli, and pressed them together into a big stainless steel tank for a beautiful co-fermentation party. After settling off of gross lees, we inoculated with a boutique yeast strain called *Alchemy II*, which is a South Australian yeast known to produce volatile thiols of boxwood, kiwi and other New Zealand Sauvignon Blanc like characteristics. I know it's counter intuitive, but volatile thiols are the delicious smelling ones, and regular thiols are the off-putting smells. We fermented this fairly cold, at around 48 degrees Fahrenheit to preserve the delicate flavor structure. After a leisurely 46-day fermentation we transferred it into a topped up tank to hang out until we bottled this beauty in January 2017.

Winemaker Comments

In my opinion, Lake County is growing some of the best Sauvignon Blanc in the great state of California. The Sauvignon Blanc, Sauvignon Musque and Muscat Canelli are a finely tuned trio, each contributing important parts to this flavor profile. Peach, pear, guava and honeysuckle guide the aromatics followed by flavors of pineapple, boxwood, kiwi, passion fruit and a lengthy pink grapefruit finish.

TECHNICAL SPECIFICATIONS

APPELLATION
SANDY BEND VINEYARD
LAKE COUNTY

COMPOSITION
92% SAUVIGNON BLANC
6% SAUVIGNON MUSQUE
2% MUSCAT CANELLI

ALCOHOL
13.77%

PH
3.49

TOTAL ACIDITY
0.64g / 100ml

BARRELS
100% Stainless Steel

CASES PRODUCED
998

RELEASE DATE
April 2017

SUGGESTED RETAIL
\$18