

# Rock Wall

## WINE COMPANY

### 2016

## SPARKLING GRENACHE ROSE

#### VINEYARD NOTES

These lovely Grenache Rose' grapes came to us from Glaeser Vineyard in Yolo County. With one of the hottest climates in the state, grape growers in Yolo County can achieve very large yields, without compromising fruit quality due to the cooler nights.

#### Production

We picked the grapes for this beautiful bubbly on August 14th, 2016. We put them directly into the press and squeezed gently to break some of the skins and create contact between the juice and the skins. After 4 hours of sitting in the press with dry ice on top, we started the press cycle and watched the beautiful pink juice flow out. The juice was transferred to a tank and was racked off the gross lees twice before fermentation. We inoculated with EC118 and the juice slowly turned to alcohol over the course of three weeks. Once it was finished fermenting we racked it, fined it with bentonite and filtered it. It was then sent to our bottling facility which has a specialty bottling line for sparkling wine. The wine was then re-fermented in a sealed tank to capture the pressure. Once the wine hit 95 PSI we put it on the bottling line and it was bottled under pressure using the Charmat process.

#### Winemaker Comments

The result is ultimately refreshing and hovers right around 11% alcohol. Bright strawberry rhubarb pie notes fruit jump from the glass followed by crisp flavors of raspberry, watermelon and a lingering mineral finish. These grapes are from Yolo County, and as the kids say these days "YOLO", or "You Only Live Once," so grab some bubbles and start celebrating!

#### TECHNICAL SPECIFICATIONS

APPELLATION  
YOLO COUNTY

COMPOSITION  
95% Grenache  
3% Counoise  
2% Greco di Tufo

ALCOHOL  
11%

RESIDUAL SUGAR  
0g/100ml

PH  
3.11

TOTAL ACIDITY  
0.95g / 100ml

BARRELS  
100% Stainless Steel

CASES PRODUCED  
1806

RELEASE DATE  
June 2017

SUGGESTED RETAIL  
\$26