

# Rock Wall

## WINE COMPANY

2016

## CHARDONNAY

SANTA LUCIA HIGHLANDS · VIGNA MONTE NERO VINEYARD

### VINEYARD NOTES

Vigna Monte Nero - This vineyard is situated high in the hills on the western slope of the Santa Lucia Mountains in Monterey County. It is a very cool climate as the Pacific fog pours in from Monterey Bay and lingers well into the afternoon, creating a very slow ripening, which preserves the great acid balance. The soil is a mixture of shale and limestone, which adds calcemic minerality to this delicious Chardonnay.

### PRODUCTION

Pick Date: 10/1/2016

Yeast: EC1118

Fermentation: fermented in barrel at 48 degrees Fahrenheit

Malolactic: MLW

Barrels: 15% new French oak, 15% new American oak, 70% neutral oak

Bottled: 5/2017

### WINEMAKER COMMENTS

The 2016 vintage is my Mom Kathy's favorite vintage I've done of this wine. To Mama, Chardonnay is BAE, so that is quite a compliment. Aromas of French vanilla ice cream, pear eau de vie and apple pie, followed by flavors of Fuji apple, Asian pear, a hint of spiced eggnog and caramel.

### TECHNICAL SPECIFICATIONS

#### APPELLATION

Santa Lucia Highlands

#### COMPOSITION

100% Chardonnay

#### ALCOHOL

14.5%

#### PH

3.39

#### TOTAL ACIDITY

0.68g / 100ml

#### RELEASE DATE

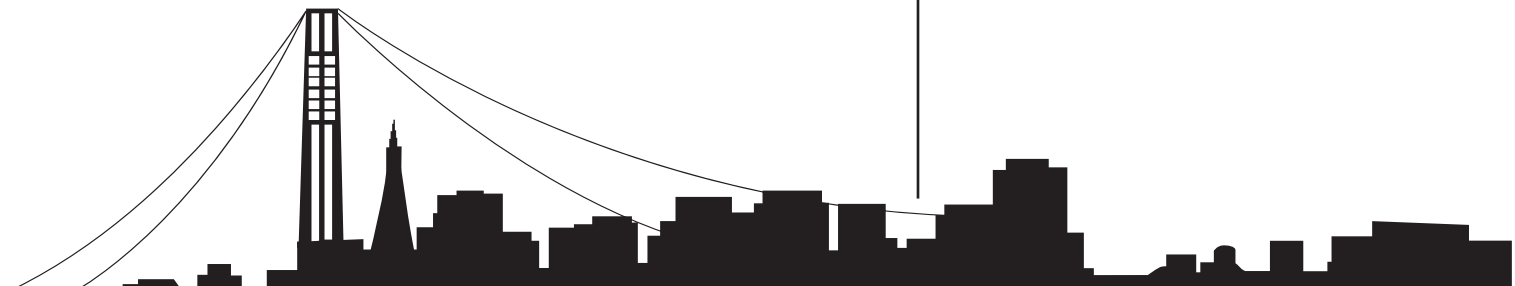
TBD

#### RESIDUAL SUGAR:

0G/100ML

#### SUGGESTED RETAIL

\$35



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