

Rock Wall

WINE COMPANY

2016 "THE SWEETIE"

VINEYARD NOTES

This vintage of The Sweetie comes from multiple vineyards all over the North Coast. The Chardonnay and Muscat Canelli come from Heringer Vineyard in Clarksburg. The Malvasia Bianca comes from Del Arroyo Vineyard in Livermore and the Riesling comes from Gattopardo Vineyard in Davis.

PRODUCTION

Pick Date: Chardonnay and Muscat Canelli 10/16/16, Malvasia Bianca 10/18/16, Riesling 10/19/16 All pressed together for co-fermentation

Yeast: EC1118

Fermentation: 32-day fermentation at 48 degrees Fahrenheit

Malolactic: none

Barrels: all stainless steel

Bottled: 1/2017!

WINEMAKER COMMENTS

Feed this wine to all the Riesling enthusiasts! This wine reminds me of a wine from Alcase. given the terpene qualities and the residual sugar. Aromas and flavors of petrol, floral notes, angel food cake and honey.

TECHNICAL SPECIFICATIONS

APPELLATION

North Coast

COMPOSITION

Chardonnay

Muscat Canelli

Malvasia Bianca

Riesling

ALCOHOL

13.86%

PH

3.45

Residual Sugar:

1.5g/100ml or 1.5% RS

TOTAL ACIDITY

.62g / 100ml

BARRELS

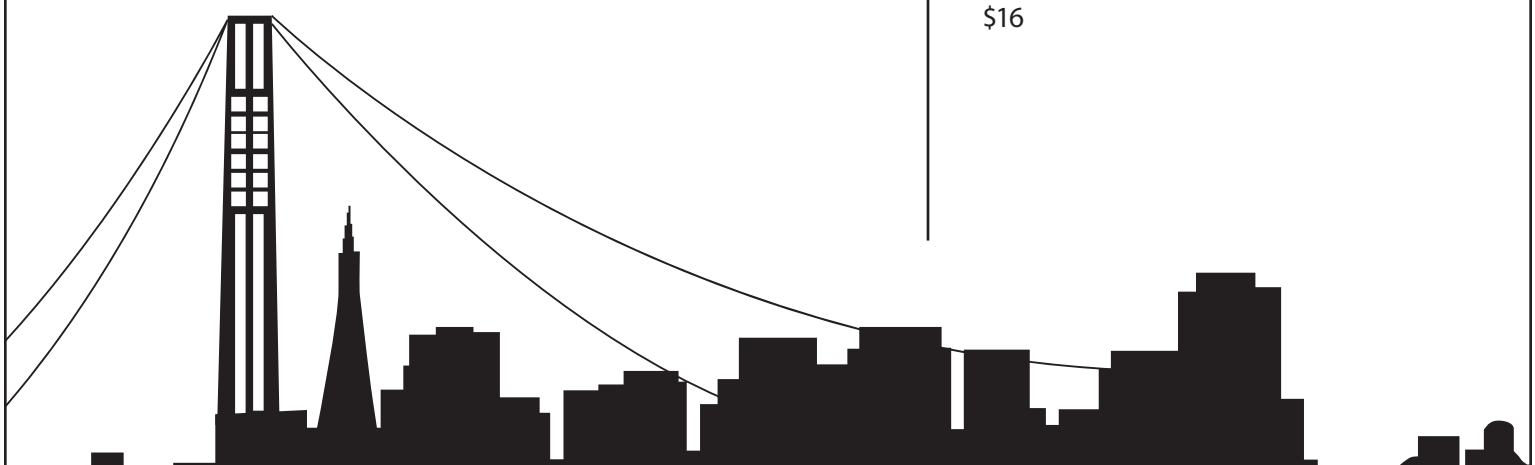
100% Neutral French oak

RELEASE DATE

July 2018

SUGGESTED RETAIL

\$16



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