

Rock Wall

WINE COMPANY

2016

UNCLE ROGET'S ROSÉ

YOLO COUNTY

VINEYARD NOTES

Grenache:

These Grenache grapes come from Gene Glaeser's vineyard which is located in Yolo County in the town of Davis. The vines are Tablas Creek selections, which originated in the Chateauneuf de Pape in the Rhone valley in France. The vines are completely dry farmed, and are influenced by the cool Delta breezes from the south side of Davis. Thinned to a single bunch per cane, the Grenache was harvested from the shady side of the canopy, to ensure cooler flavors in the fruit.

Counoise:

This fruit comes from Mount Oso Vineyard in the Tracy Hills. The vineyard is planted between the low, rolling Altamont Hills around the town of Tracy, where they are protected from the Pacific Ocean's influence by the peaks of the Californian Coastal Ranges. The topography is mostly gentle, sloping steadily down towards the San Joaquin valley floor. The geological profile consists mostly of fairly free-draining alluvial and colluvial soils. Limited rainfall, particularly during the harvest, helps control yields and persistent breezes help keep temperatures down.

Production

We picked both of these lots in the first week of September 2016. We brought them in and crushed them into macro bins to cold soak overnight to extract a soft pink hue from both varieties. The next morning, we brought the macro bins out of the cold room and dumped the fruit into the press. We transferred the juice to stainless steel tank and inoculated with EC1118 yeast so the Grenache and the Counoise juices could co-ferment to create this beautiful, dry Rosé.

Winemaker Comments

I am loving the addition of the Counoise to this vintage. The Grenache is the star of the show, but the Counoise is doing some amazing back-up vocals. Aromas of strawberry and tamarind jump from the glass followed by flavors of bright grapefruit and blood orange with a rose petal finish.

TECHNICAL SPECIFICATIONS

APPELLATION

Yolo County

COMPOSITION

86% Grenache

14% Counoise

ALCOHOL

13.21%

Residual Sugar:

0g/100ml

PH

3.34

TOTAL ACIDITY

0.61g / 100ml

BARRELS

100% Stainless Steel

CASES PRODUCED

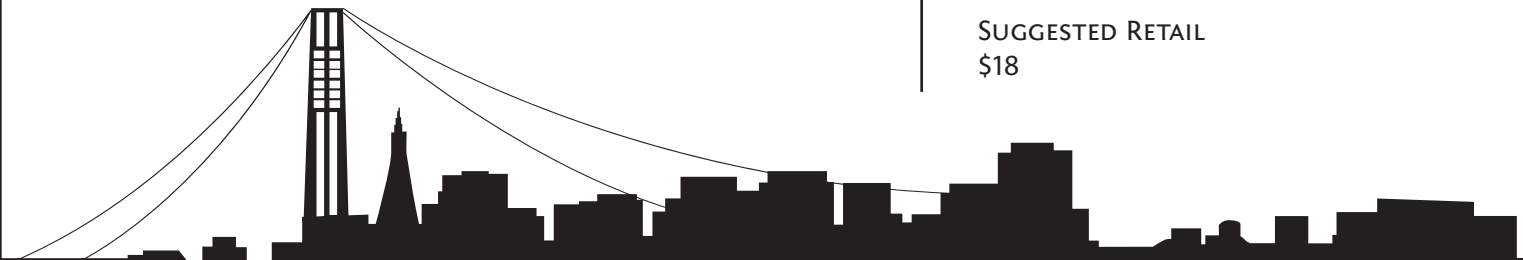
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RELEASE DATE

April 2017

SUGGESTED RETAIL

\$18



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