

Rock Wall

WINE COMPANY

2017

SPARKLING BLANC DE NOIR

LONEY RANCH

VINEYARD NOTES

Loney Ranch:

These grapes come from humble origins in a vineyard located in the shadow of the Budweiser® production plant and the Jelly Belly® factory. A great place to grow Pinot Noir, the Loney family has been growing wine grapes at their vineyard in Fairfield since 1973. The grapes are on a bilateral trellis system planted in well-drained alluvial soil.

PRODUCTION

Pick Date: 8/21/2017 at 21 degrees brix

Yeast: EC1118

Fermentation: fermented in stainless steel at 48 degrees Fahrenheit

Malolactic: none

Barrels: all stainless steel

Bottled: 4/2018

WINEMAKER COMMENTS

I am extremely proud of this wine. The new packaging really does justice to the wine in the bottle. This wine is subtle, restrained and lovely. Aromas of white flowers, guava, raspberry, blood orange, and an effervescent blackberry finish.

TECHNICAL SPECIFICATIONS

APPELLATION
Loney Ranch

COMPOSITION
100% Pinot Noir

ALCOHOL
10.5%

PH
3.12

TOTAL ACIDITY
0.80g / 100ml

90PSI

RESIDUAL SUGAR:
0 g/100ml

BARRELS
100% Stainless steel tank

RELEASE DATE
May 2018

SUGGESTED RETAIL
\$35