

Rock Wall

WINE COMPANY

2017

SUPER ALAMEDAN

VINEYARD NOTES

Ah, the prestigious appellation of California. These grapes come from all over the place, which means we are not allowed to choose a dominant AVA, we must de-classify to California. However, that's only on the bottle...here on the tech note, I can tell you all the information I'd like to. AND I WILL! The Sangiovese and Montepulciano come from the Isabella Francesca vineyard in Brentwood, located in Contra Cost County. They are across from a cherry orchard which feels like it influences the terroir of this vineyard. The Sagrantino comes from the Mount Oso Vineyard in the Tracy Hills. The weather there is a lot like the weather in Tuscany, so these folks have lots of success growing Italian varieties. The Cabernet Sauvignon comes from the Heringer vineyard which is an awesome, biodynamic vineyard out of Clarksburg.

Production

Pick Date: Montepulciano and Sangiovese: 9/22/17, Cabernet Sauvignon: 10/17/17, Sagrantino: 9/26/17

Yeast: Montepulciano: BM4x4, Sangiovese: native, Cabernet Sauvignon: M2 Sagrantino: D20

Fermentation: fermented in stainless steel independently and blended on 11/11/17

Barrels: all neutral French oak

Bottled: 3/2018

Winemaker Comments

In-house we affectionately refer to this wine as the Super A. This wine is Super pleasant and easy to drink. This could be a good "gateway wine" for your friends that only drink craft beer or cocktails. It's way tasty, and it is comprised of many fancy varieties that are fun to say with your best Italian accent. Gorgeous aromas and flavors of red cherry, black cherry, Roma tomato, strawberry, caramel, pipe tobacco and black tea.

TECHNICAL SPECIFICATIONS

Appellation
California

Composition
46% Sangiovese
30% Montepulciano
20% Cabernet Sauvignon
4% Sagrantino

Alcohol
13.12%

Residual Sugar
0g/100ml

pH
3.45

Total Acidity
0.59g / 100ml

Barrels
100% Neutral French oak

Cases Produced: 472

Release Date
June 2018

Suggested Retail
\$28