

Rock Wall

WINE COMPANY

DESSERT WINE

Vineyard Notes

This amalgamation of varietals comes from all over Northern California during multiple vintages.

Production

This meticulously aged dessert wine was crafted over many vintages. Each year we picked a small lot of grapes at 36 brix and added it to the previous vintage to allow the flavors and complexity to develop. After nearly 8 years, it's ready!

Winemaker Comments

Aromas of black cherry, maple and rocky road fudge lead the way, followed by flavors of strawberry, sarsaparilla and a caramel finish.

Technical Specifications

Appellation
California

Composition
60% Zinfandel
10% Mourvedre
10% Carignane
10% Cabernet Sauvignon
10% Tannat

Alcohol
17.5%

pH
3.45

Total Acidity
0.69g / 100ml

Sugar at Harvest: 36 Degrees Brix

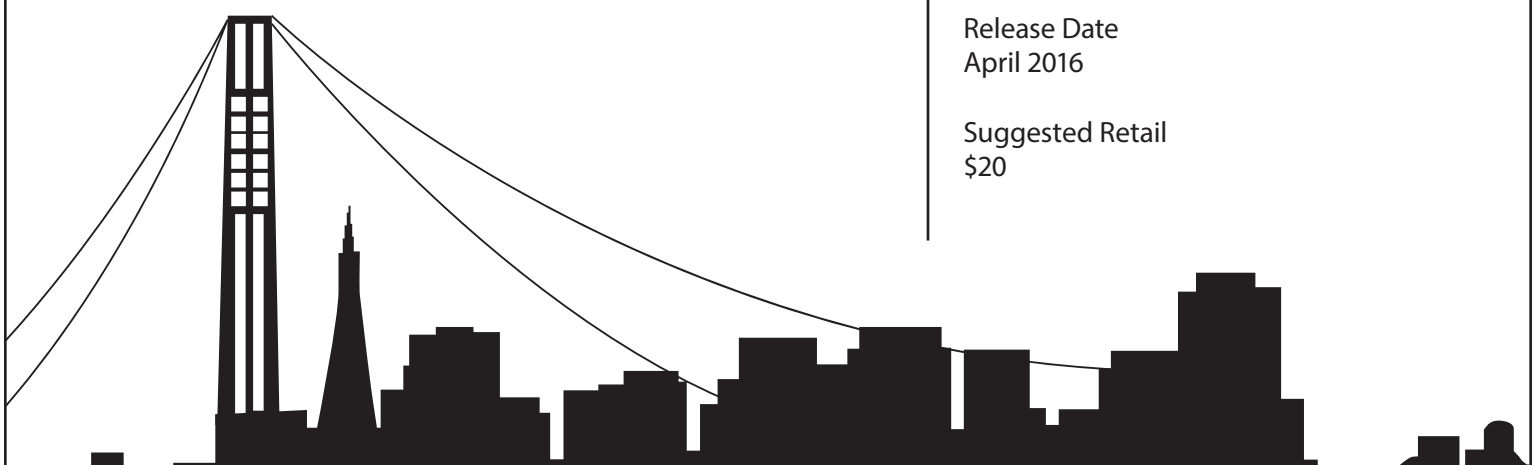
Residual Sugar 8.5% by weight

Barrels: neutral American oak

Cases Produced
85

Release Date
April 2016

Suggested Retail
\$20



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