

Rock Wall

WINE COMPANY

2014

MERLOT RESERVE MAGNUM

STAGS LEAP

VINEYARD NOTES

Given the clandestine nature of our acquisition of this fruit, I really can't speak to the location or the name of the vineyard. It is in the Stag's Leap district and that is all I can say. If I say more, I run the risk of never being offered the fruit again. Please enjoy this cult Merlot.

PRODUCTION

We picked this epic fruit on October 5th, 2014. We crushed it all into macro bins and gave it a five day cold soak before we pulled it out into the sun to warm up. We inoculated it using CSM which is my favorite yeast to use on Bordeaux varietals. After a healthy 18-day fermentation, we pressed it off and let it settle off gross lees. We racked down to 80% new French Oak which included some of my favorite cooperages like Ermitage, Taransaud, and Seguin Moreau. I inoculated the barrels with malolactic bacteria and rested the wine in oak for two years before bottling.

WINE MAKER COMMENTS

Beautiful aromas of cherry cola, jalapeño, and blueberry emphatically greet your nose followed by lovely flavors of cherry, milk chocolate, plum, black tea, pipe tobacco, and a soft strawberry finish.

TECHNICAL SPECIFICATIONS

APPELLATION
Napa Valley

COMPOSITION
96% Merlot
2% Cabernet Sauvignon
2% Cabernet Franc

ALCOHOL
15.55%

PH
3.48

TOTAL ACIDITY
0.59G / 100ML

BARRELS
80% new French oak
20% neutral French oak

RELEASE DATE
December 2016

SUGGESTED RETAIL
\$160