

Rock Wall

WINE COMPANY

2015

ROSSO DI FIORE

MARCHESCHI VINEYARD

VINEYARD NOTES

The awesome grapes for this blend are grown in Fiore Marcheschi's Alexander Valley vineyard, which is located between two Silver Oak Vineyards and was planted in 1950. The vines are head-pruned and planted to St. George rootstock on rolling hills with 8x8 spacing.

PRODUCTION

In 2015, we did something a little different with this blend which was co-fermenting the two varieties. We picked the fruit September 10th, 2015, and crushed it into macro bins. We filled each bin with half Sangiovese and half Zinfandel, and then we had a few Zin bins by themselves as well. We inoculated the macro bins with BM 4x4 which is a Brunello di Montalcino yeast isolate. Viva Italia! We aged the wine in 20% new Gamba barrels. The Gamba cooperage has the only oak barrels that are French oak, grown in France and then aged and coopered in Italy.

WINEMAKER COMMENTS

OMG. Rosso di fu**ing awesome. Even though this blend is 2/3 Zinfandel, it has a truly authentic Italian Sangiovese aroma. The Sangiovese is tenacious and fights its way to be the star of the show... and the Zinfandel seems to be perfectly fine with that. This wine has a lovely tannin structure and a juicy mouthfeel. Aromas of tart black cherry, red plum, fig, thyme, tomato, and leather followed by flavors of minerality, tobacco, strawberry, thyme, black truffle, and dried rose petal.

TECHNICAL SPECIFICATIONS

APPELLATION
Alexander Valley

COMPOSITION
66% Zinfandel
34% Sangiovese

ALCOHOL
13.8%

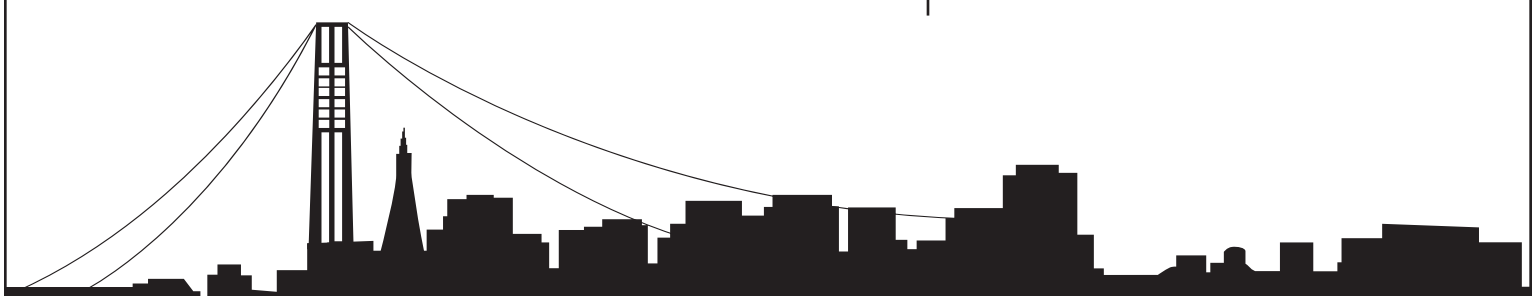
pH
3.58

TOTAL ACIDITY
58G / 100ML

BARRELS
80% neutral oak
20% new French oak

RELEASE DATE
August 2017

SUGGESTED RETAIL
\$39



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