

Rock Wall

WINE COMPANY

2016

CHARDONNAY

VIGNA MONTE NERO VINEYARD

VINEYARD NOTES

This vineyard is situated high in the hills on the western slope of the Santa Lucia Mountains in Monterey County. It is a very cool climate as the Pacific fog pours in from Monterey Bay and lingers well into the afternoon, creating a very slow ripening, which preserves the great acid balance in the grapes. The soil is a mixture of shale and limestone, which adds calcemic minerality to this delicious Chardonnay.

PRODUCTION

Pick Date: 10/1/2016

Yeast: EC1118

Fermentation: Fermented in barrel at 48 degrees Fahrenheit

Malolactic: MLW

Bottled: 5/2017

WINEMAKER COMMENTS

The 2016 vintage is my mom Kathy's favorite vintage I've made of this wine. To Mama, Chardonnay is BAE, so that is quite a compliment. Aromas of French vanilla ice cream, pear eau de vie, and apple pie followed by flavors of Fuji apple, Asian pear, a hint of spiced eggnog, and caramel.

TECHNICAL SPECIFICATIONS

APPELLATION

Santa Lucia Highlands

COMPOSITION

100% Chardonnay

ALCOHOL

14.5%

PH

3.39

RESIDUAL SUGAR:

0G/100ML

TOTAL ACIDITY

0.68G / 100ML

BARRELS

70% neutral oak

15% new French oak

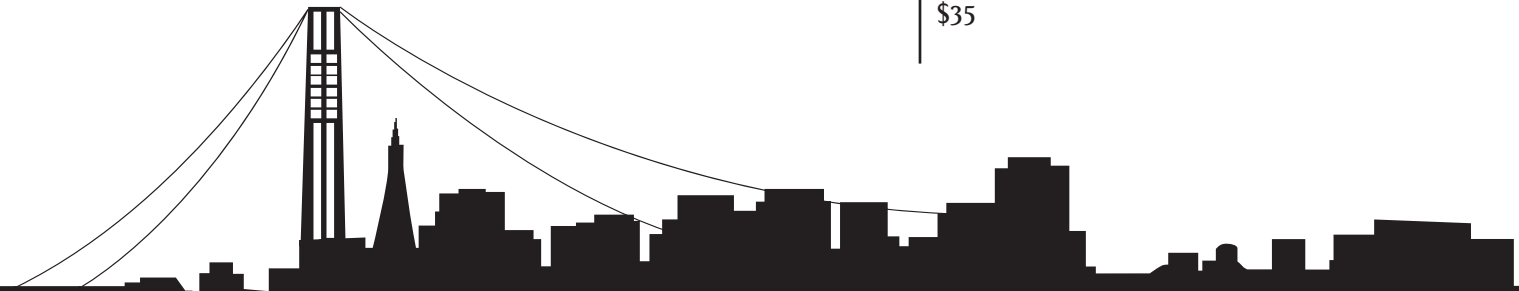
15% new American oak

RELEASE DATE

April 2017

SUGGESTED RETAIL

\$35



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