

Rock Wall

WINE COMPANY

2016 PINOT BLANC SCHRADER RANCH

VINEYARD NOTES

As a law professor at the University of British Columbia, Canada, Gordon Jahnke was fortunate enough to take a one-year teaching sabbatical at the University of California, Berkeley. While there Gordon visited Mendocino County and was taken by the beauty of the Ukiah Valley and the surrounding landscape. It was during that visit when Gordon decided he would someday own and live on a vineyard in Mendocino County. Gordon purchased the Schrader Ranch in 1993. At the time the majority of the 212-acre ranch was planted with pears. Over the next several years the property was replanted with grape vines, including the Pinot Blanc vines.

PRODUCTION

Pick Date: 9/15/16
Yeast: EC1118
Fermentation: 21 days at 49 degrees Fahrenheit
Malolactic: None
Bottled: 3/2017

WINEMAKER COMMENTS

The floral terpene aromas in the aromatics of this wine are lovely. Bright aromas of lily flower, pineapple, cantaloupe, kiwi, and cucumber-melon give way to flavors of nectarine, peach, lemon meringue pie, fennel, and white cake.

TECHNICAL SPECIFICATIONS

APPELLATION
Mendocino County

COMPOSITION
100% Pinot Blanc

ALCOHOL
14.37%

PH
3.48

RESIDUAL SUGAR
0G/100ML

TOTAL ACIDITY
0.59G / 100ML

BARRELS
100% neutral French oak

RELEASE DATE
April 2016

SUGGESTED RETAIL
\$30