

Rock Wall

WINE COMPANY

2016 PINOT NOIR LONEY RANCH

VINEYARD NOTES

These grapes come from humble origins in a vineyard located in the shadow of the Budweiser production plant and the Jelly Belly factory. A great place to grow Pinot Noir, the Loney family has been growing wine grapes at their vineyard in Fairfield since 1973. The grapes are on a bilateral trellis system planted in well-drained alluvial soil.

PRODUCTION

Pick Date: 9/15/2016

Yeast: M2

Fermentation: Fermented in macro bins with two punch downs daily

Malolactic: native

Bottled: 4/2018

WINEMAKER COMMENTS

I am extremely proud of this wine! These vines were planted in 1973, which is basically ancient as far as California Pinot Noir goes. This beautiful Pinot Noir was aged in oak for 18 months to fully integrate the fruit, oak and tannin profiles. The result is mature and exciting featuring aromas of brandied cherry, sarsaparilla, mushroom, and hibiscus followed by flavors of raspberry, pomegranate, blood orange, cacao, plum and dried herbs.

TECHNICAL SPECIFICATIONS

APPELLATION
Suisun Valley

COMPOSITION
100% Pinot Noir

ALCOHOL
14.42%

PH
3.62

TOTAL ACIDITY
0.53G / 100ML

BARRELS
70% neutral oak
20% new French oak
10% new American oak

RELEASE DATE
October 2018

SUGGESTED RETAIL
\$35



2301 MONARCH STREET • SUITE 300 • ALAMEDA, CA 94501
T: 510-522-5700 • F: 510-522-5701 • ROCKWALLWINES.COM