

Rock Wall

WINE COMPANY

2016

ROCK HOUND RED

VINEYARD NOTES

Heringer Vineyard Cabernet Sauvignon: Heringer Estates Vineyards is a family owned and operated vineyard located in beautiful Clarksburg, CA. They are a progressive farming family with a performance history of integrity, sustainability and excellence spanning six generations. Their vineyard in Clarksburg is approximately 375 acres. The Heringers are wonderful partners, and we're thrilled to be able to work with like-minded folks. Great wines require great grapes.

Jesse's Vineyard Zinfandel: The Zin comes from Jesse's Vineyard, located in Contra Costa County. These vines were planted in 1888, making them more than 130 years old! There is no AVA in the world like Contra Costa County. The vines in Contra Costa are own-rooted and dry-farmed in white sand. The roots have to dig deep...all the way down to geological bedrock to find their water source. One might call these roots "rock hounds."

PRODUCTION

Pick Date: Cabernet Sauvignon: 10/22/16; Zinfandel: 9/1/2016

Yeast: Cabernet Sauvignon: M2; Zinfandel: D80

Malolactic: Elios 1

Fermentation: Fermented independently in macro bins with 3 punch downs daily

Bottled: 1/2019

WINEMAKER COMMENTS

Guys, it's back!! Sun Dog Millionaire, aka, Sun One, aka, my dog who, whose likeness is on the Rock Hound label, is back! This rustic and appealing red blend was aged in French oak for three years to facilitate a beautiful velvet quality that develops when we are patient.

Aromas of black tea, pipe tobacco, black cherry, anise, and sarsaparilla followed by flavors of blackberry, pink peppercorn, and raspberry. This wine has a great mouthfeel and lovely weight and viscosity in the midpalate that follows right through to the finish.

My Sun One left us in 2015, but he will forever be in my heart and the spokes-hound for this wine. Love you Sun One.

TECHNICAL SPECIFICATIONS

APPELLATION

California

COMPOSITION

80% Cabernet Sauvignon

20% Zinfandel

ALCOHOL

14.3%

PH

3.67

TOTAL ACIDITY

0.60G / 100ML

RESIDUAL SUGAR

0G / 100ML

BARRELS

70% neutral oak

25% new French oak

5% new American oak

RELEASE DATE

MAY 2019

SUGGESTED RETAIL

\$30