

Rock Wall

WINE COMPANY

2017

ALBARIÑO

GATTOPARDO VINEYARD

VINEYARD NOTES

Albariño is indigenous to the Iberian Peninsula in Spain. Italian viticulturist, Diego Barison, has made it his mission to find suitable locations in California to grow awesome old world varieties in climates similar to their native land. This Albariño is from Clone 01 on 110R rootstock and was planted by Diego at the Gattopardo Vineyard. This hillside vineyard is cordon pruned and utilizes vertical shoot positioning. Gattopardo translates to “The Leopard” in Italian, but its real meaning is something closer to “wildcat” which feels totally appropriate for this particular Albariño.

PRODUCTION

Pick Date: 8/22/2017

Yeast: EC1118

Fermentation: 22-day fermentation in stainless steel at 48 degrees Fahrenheit

Bottled: 1/2018

WINEMAKER COMMENTS

This crisp and focused Albariño was crafted to pay homage to the varietal bottlings from the old world. The cold fermentation allowed us to pace the yeast and keep all the layers of fruit beautifully intact. Aromas of white peach, bergamot, lime pulp and honeysuckle lead way to flavors of nectarine, lemongrass, orange pith, and that ubiquitous Albariño minerality.

TECHNICAL SPECIFICATIONS

APPELLATION
Yolo County

COMPOSITION
100% Albariño

ALCOHOL
13.34%

RESIDUAL SUGAR:
0G/100ML

PH
3.36

TOTAL ACIDITY
0.62G / 100ML

BARRELS
100% stainless steel

RELEASE DATE
April 2018

SUGGESTED RETAIL
\$20