

# Rock Wall

## WINE COMPANY

### 2017

## CHARDONNAY RESERVE

## QUEEN'S RATION

### VINEYARD NOTES

The grapes for this delicious wine come from Lone Oak Vineyard, the Rosenblum Family's vineyard in Windsor, CA. It is located at elevations up to 200 ft. above the Russian River. This hillside vineyard was planted in 1982 with the Old Wente Clone of Chardonnay which has loose clusters and small berries giving us the opportunity for great flavors and disease-free fruit. The vineyard has Spreckels soil which is a mixture of blue shale and red clay, and generally has very cool nights and morning fog, with some hot afternoon temperatures. This all adds up to a perfect place to grow world-class Chardonnay.

### PRODUCTION

Pick Date: 9/8/2017  
Yeast: EC1118  
Malolactic: MCW to half the lot  
Fermentation: Fermented in 59-gallon barrels at 50 degrees Fahrenheit  
Bottled: 1/2019

### WINEMAKER COMMENTS

If Beyoncé were a Chardonnay, she would be the 2017 Queen's Ration. Extended barrel aging in French oak has beautifully enhanced the bouquet of this Russian River Chard. Aromas of crème brûlée, nectarine, freshly baked apple pie, mango, and white pepper give way to flavors of butterscotch, grilled Georgia peach, apricot, and vanilla bean. This Queen is ready to rule.

### TECHNICAL SPECIFICATIONS

APPELLATION  
Russian River Valley

COMPOSITION  
100% Chardonnay

ALCOHOL  
14.16%

PH  
3.62


TOTAL ACIDITY  
0.65G / 100ML

RESIDUAL SUGAR  
.05G / 100ML

BARRELS  
60% neutral oak  
20% new French oak  
20% new American oak

RELEASE DATE  
JUNE 2019

SUGGESTED RETAIL  
\$60



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