

Rock Wall

WINE COMPANY

2017 CILIEGIOLO MOUNT OSO VINEYARD

VINEYARD NOTES

This fruit comes from Mount Oso Vineyard in the Tracy Hills. The vineyard is planted between the low, rolling Altamont Hills around the town of Tracy, where they are protected from the Pacific Ocean's influence by the peaks of the California Coast Ranges. The topography is mostly gentle, sloping steadily down towards the San Joaquin Valley floor. The geological profile consists mostly of free-draining alluvial and colluvial soils. Limited rainfall, particularly during the harvest, helps control yields and persistent breezes help keep temperatures down.

PRODUCTION

We picked 2.4 tons of this fruit on August 24rd, 2017 at 22.9 brix. We crushed it into four macro bins and inoculated two of them with BM4x4 and the other two bins with MT. BM4x4 which is a Brunello di Montalcino yeast isolate which I thought would be appropriate for this esoteric Italian varietal. The MT yeast was isolated in Saint-Émilion, France and I thought a Merlot-style yeast would work quite nicely with the beautiful cherry aromatics that were present in the grapes.

WINEMAKER COMMENTS

For starters, Ciliegiole is pronounced "chili-jolo." We treated these grapes using carbonic maceration, which allows an intracellular fermentation and promotes fruit and perfume aromas without extracting tannin from the grape skins. This delicate, floral and fruity wine demanded to be represented as young, wild and free. Thus, we bottled it after only one month of aging to capture its exuberance. Aromas of black cherry, oolong tea, and petrichor give way to flavors of strawberry rhubarb, and blackberry. Enjoy this wine at room temperature or slightly chilled.

TECHNICAL SPECIFICATIONS

APPELLATION
Tracy Hills

COMPOSITION
100% Ciliegiole

ALCOHOL
13.39%

PH
3.58

TOTAL ACIDITY
0.65G / 100ML

RESIDUAL SUGAR
0G/100ML

BARRELS
100% neutral French oak

RELEASE DATE
April 2019

SUGGESTED RETAIL
\$35