

Rock Wall

WINE COMPANY

2017 FIANO SICILIA VINEYARD

VINEYARD NOTES

These Fiano and Coda di Volpe grapes both hail from Sicilia Vineyard in Yuba City. As Yuba City's first vineyard, owner Dave Smith and consultant Diego Barison set out to grow a successful, vivacious vineyard specializing in warm-weather Italian varietals. Traditionally, Fiano is a white Italian wine grape variety that is grown primarily in the Campania region of southern Italy and on the island of Sicily. In Campania, this fairly strong-flavored white wine grape is particularly noted around Avellino where the (DOCG) wine of Fiano di Avellino is produced. Coda di Volpe is a white Italian wine grape variety that has been grown historically in the Campania region around the town of Naples. Coda di Volpe means 'fox's tail' in Italian and it references the shape of the grape cluster. It is generally used as a blending wine.

PRODUCTION

Pick Date: 9/8/2017 at 22.2 degrees brix

Yeast: EC1118

Fermentation: Fermented in stainless steel at 48 degrees Fahrenheit

Bottled: 1/2018

WINEMAKER COMMENTS

This Fiano leads with charming aromas of orange blossom, nectarine and peach flesh, banana chips, honey, and white flowers followed by delightful flavors of tangerine, white peach, pineapple, and macadamia nut, with a lemon meringue pie finish.

TECHNICAL SPECIFICATIONS

APPELLATION

Sutter County

COMPOSITION

85% Fiano

15% Coda di Volpe

ALCOHOL

12.91%

PH

3.36

TOTAL ACIDITY

0.65G / 100ML

BARRELS

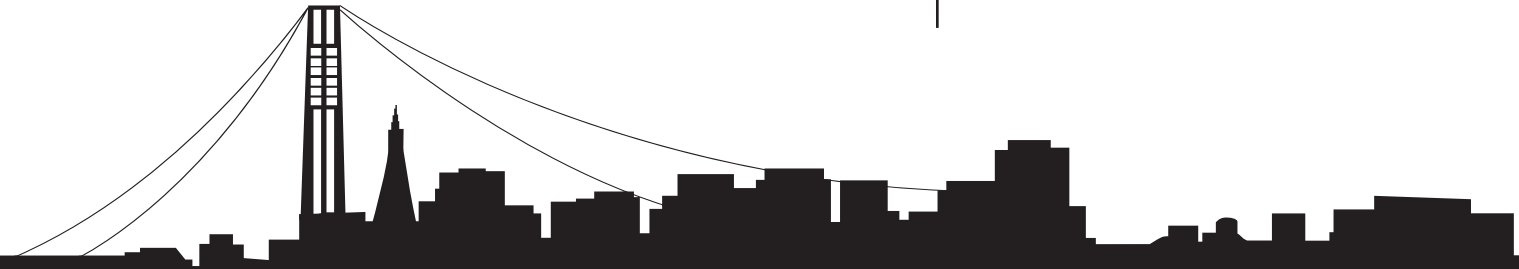
100% stainless Steel

RELEASE DATE

June 2018

SUGGESTED RETAIL

\$20



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