

# Rock Wall

## WINE COMPANY

### 2017 FUMÉ BLANC LAKE COUNTY

#### VINEYARD NOTES

This unique Sauvignon Blanc comes from Sandy Bend Vineyard in Lake County. Having achieved California Certified Sustainable Winegrowing status in 2013, Sandy Bend Vineyard (SBV) continues its long-standing dedication to sustainability, quality and practical value-based farming. The vineyard, found in the Upper Lake area of Lake County is an idyllic setting. It's sandy loam, alluvial soils are rich yet well-drained and provide the perfect growing location for Sauvignon Blanc, Muscat Canelli and Sauvignon Musqué. Cooling breezes from the west, which often manifest in Upper Lake in the mid afternoon, assist in facilitating excellent growing conditions.

#### PRODUCTION NOTES

Pick Date: 9/10/2018

Yeast: EC1118

Fermentation: Fermented in French oak at 45 degrees

Bottled: 3/2018

#### WINEMAKER COMMENTS

Sooo, I'm kind of obsessed with this Fumé Blanc. It is the "every-wine," in the sense that it can fulfill the craving of a Chardonnay zealot and a Sauvignon Blanc enthusiast simultaneously. There is a light touch of oak from the neutral French oak in which the wine fermented, crossed with the racy acidity and fruit forward qualities of the Sauvignon Blanc grape. What can I say? I likey a lot. \*Tangent\* My sixth grade teacher made us all write "a lot is two words" one hundred times, so I will always think of her upon writing those TWO words. This wine is rich yet refreshing with aromas and flavors of vanilla bean, lime, pink grapefruit, honeydew melon, passion fruit, and agave nectar.

#### TECHNICAL SPECIFICATIONS

##### APPELLATION

Lake County

##### COMPOSITION

100% Sauvignon Blanc

##### ALCOHOL

13.82%

##### PH

3.52

##### TOTAL ACIDITY

.57 / 100ML

##### RESIDUAL SUGAR:

0 G/100ML

##### BARRELS

100% neutral French oak

##### RELEASE DATE

December 2018

##### SUGGESTED RETAIL

\$25



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