

# Rock Wall

## WINE COMPANY

### 2017

## SAUVIGNON BLANC

## SANDY BEND VINEYARD

### VINEYARD NOTES

This unique Sauvignon Blanc comes from Sandy Bend Vineyard in Lake County. Having achieved California Certified Sustainable Winegrowing status in 2013, Sand Bend Vineyard 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

Pick Date: 9/9/17

Yeast: EC1118

Fermentation: 38-day fermentation in stainless steel at 48 degrees Fahrenheit

Malolactic: None

Bottled: 1/2018

### WINEMAKER COMMENTS

This is the finest vintage of Sauvignon Blanc that we have made from this awesome vineyard. I picked a bit earlier in 2017, and all the flavor profiles fell into place. Lake County is growing some of the best Sauvignon Blanc in the great state of California. The Sauvignon Blanc, Sauvignon Musqué and Muscat Canelli are a finely-tuned trio, each contributing important parts to this flavor profile. Peach, pear, guava, and honeysuckle guide the aromatics followed by flavors of pineapple, boxwood, kiwi, passion fruit, and a lengthy pink grapefruit finish.

### TECHNICAL SPECIFICATIONS

#### APPELLATION

Lake County

#### COMPOSITION

92% Sauvignon Blanc  
5% Sauvignon Musqué  
3% Muscat Canelli

#### ALCOHOL

13.45%

#### PH

3.46

#### TOTAL ACIDITY

0.60G / 100ML

#### BARRELS

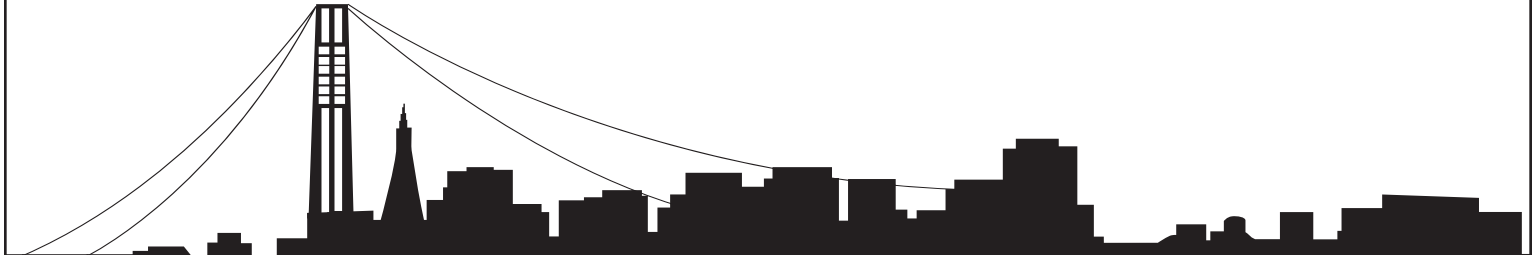
100% Stainless Steel

#### RELEASE DATE

August 2018

#### SUGGESTED RETAIL

\$20



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