

Rock Wall

WINE COMPANY

2017

SPARKLING BRUT

SCHRADER RANCH

VINEYARD NOTES

These grapes come from humble origins in a vineyard located in the shadow of the Budweiser production plant and the Jelly Belly factory. A great place to grow Pinot Blanc, the Loney family has been growing wine grapes at their vineyard in Fairfield since 1973. The grapes are on a bilateral trellis system planted in well-drained alluvial soil.

PRODUCTION

Pick Date: 8/21/2017 at 21 degrees brix

Yeast: EC1118

Fermentation: Fermented in stainless steel at 48 degrees Fahrenheit

Malolactic: None

Bottled: 4/2018

WINEMAKER COMMENTS

I am extremely proud of this wine. The new packaging really does justice to the wine in the bottle. This wine is subtle, restrained and lovely. Aromas of white flowers, guava, raspberry, blood orange, and an effervescent blackberry finish.

TECHNICAL SPECIFICATIONS

APPELLATION
Mendocino

COMPOSITION
100% Pinot Blanc

ALCOHOL
10.5%

PH
3.12

TOTAL ACIDITY
0.80G / 100ML

90PSI

RESIDUAL SUGAR:
0G/100ML

BARRELS
100% stainless steel

RELEASE DATE
March 2019

SUGGESTED RETAIL
\$40

