

# Rock Wall

## WINE COMPANY

### 2017 SPARKLING ROSÉ

#### VINEYARD NOTES

Gene Glaeser's vineyard is located in the town of Davis in Yolo County. The Grenache vines are Tablas Creek selections which originated in the Châteauneuf du Pape in the Rhône valley in France. The vines are completely dry-farmed and are influenced by the cool Delta breezes from the south side of Davis. Thinned to a single bunch per cane, the Grenache was harvested from the shady side of the canopy to ensure cooler flavors in the fruit.

The Counoise 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 Californian Coast Ranges. The geological profile consists mostly of free-draining alluvial and colluvial soils.

The Aglianico comes from Heringer Estates Vineyards located in beautiful Clarksburg, CA. The Heringer's are a progressive farming family with a performance history of integrity, sustainability and excellence spanning six generations. Their vineyard in Clarksburg is approximately 375 acres.

#### PRODUCTION

Yeast: EC1118 on all lots

Fermentation: Fermented independently at 48 degrees Fahrenheit

Malolactic: None

Bottled: 7/2018

#### WINEMAKER COMMENTS

The 2017 vintage of Sparkling Rosé is very exciting! Not only does it don our pretty new packaging, but this blend of grapes gave me the exact bouquet, flavor and mouthfeel I wanted in this bubbly. Aglianico is an unusual grape to put into a sparkling wine, but when I tasted the grapes, I knew it would make stunning rosé and give me the carnation pink color I wanted. Reminiscent of Champagne, this rosé spent 10 months "en tirage" and boasts aromas and flavors of strawberry, brioche, subtle notes of blackberry, pomegranate, watermelon, and raspberry.

#### TECHNICAL SPECIFICATIONS

##### APPELLATION

Yolo County

##### COMPOSITION

76% Grenache

14% Counoise

10% Aglianico

##### ALCOHOL

11%

##### RESIDUAL SUGAR

.3G/100ML

##### PH

3.23

##### TOTAL ACIDITY

0.9G / 100ML

##### BARRELS

100% stainless steel

##### RELEASE DATE

JULY 2018

##### SUGGESTED RETAIL

\$26