

Rock Wall

WINE COMPANY

NV

DESSERT WINE

VINEYARD NOTES

This amalgamation of varietals comes from all over Northern California and spans multiple vintages.

PRODUCTION

This meticulously aged dessert wine was crafted over many vintages. Each year we picked a small lot of grapes at 36 brix and added it to the previous vintage to allow the flavors and complexity to develop. After nearly 8 years, it's ready!

WINEMAKER COMMENTS

Aromas of black cherry, maple, and rocky road fudge lead the way, followed by flavors of strawberry, sarsaparilla, and a caramel finish.

TECHNICAL SPECIFICATIONS

APPELLATION
California

COMPOSITION
60% Zinfandel
10% Mourvedre
10% Carignane
10% Cabernet Sauvignon
10% Tannat

ALCOHOL
17.5%

PH
3.45

TOTAL ACIDITY
0.69G / 100ML

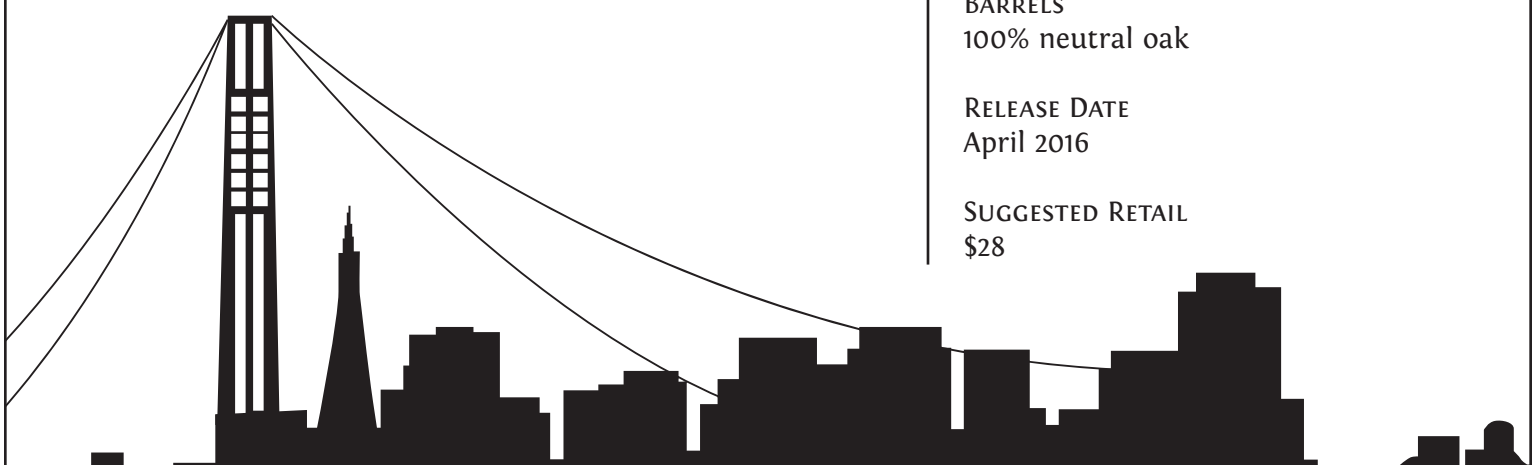
SUGAR AT HARVEST
36 degrees drix

RESIDUAL SUGAR
8.5% by weight

BARRELS
100% neutral oak

RELEASE DATE
April 2016

SUGGESTED RETAIL
\$28



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