

# Rock Wall

## WINE COMPANY

### 2014

## TANNAT

### “THE PALINDROME”

#### VINEYARD NOTES

##### Glaeser Vineyard:

Gene Glaeser's magnificent Tannat vineyard is located in Davis and was planted in 1999. They are Smart-Dyson vertically split by lateral trellis. He uses water deficit irrigation using pressure balm and neutron probes. Bunches are routinely thinned to a single bunch per shoot and two shoots per spur.

##### England Shaw Vineyard:

Located in Winters, about 20 miles East of Napa this vineyard is producing some outstanding Tannat and Syrah. This low yielding vineyard produces approximately one-and-a-half-tons- per acre of intensely flavored fruit. We allow the fruit to get super ripe on the vine, which produces very concentrated Tannat flavors. This vineyard was started by the late and great Ken Shaw, and his late wife, the fabulous Katy England. We all miss Ken and Katy dearly.

#### PRODUCTION

These two lots were fermented and aged independently. The England Shaw Tannat was fermented using the 43 yeast strain, which is normally known as a workhorse yeast, but with proper aeration, produces extremely juicy flavors. The Glaeser Tannat was fermented using Syrah yeast. I like to press the Tannat lots before fermentation is complete to avoid any excess tannin. We want to drink this wine soon, not in a decade! The Glaeser was aged in French oak and the England Shaw was aged in American oak. Tannat can be quite tannic, so too much wood tannin is a no-no.

#### WINEMAKER COMMENTS

Aromas of black pepper, graham cracker, marshmallow, chocolate, blueberry and herbs jump to the top of the glass followed by sultry flavors of black cherry, plum, rose petal, cappuccino, pipe tobacco and a blackberry finish. “Go hang a salami, I'm a lasagna hog,” is my favorite palindrome. Check it out... Gohangasalamiimalasagnahog. YES!

#### TECHNICAL SPECIFICATIONS

##### APPELLATION

California, Yolo County

##### COMPOSITION

96% Tannat, 4% Teroldego

##### ALCOHOL

15.4%

##### PH

3.67

##### TOTAL ACIDITY

0.68g / 100ml

##### BARRELS

15% New American oak,  
85% Neutral French and American oak

##### CASES PRODUCED

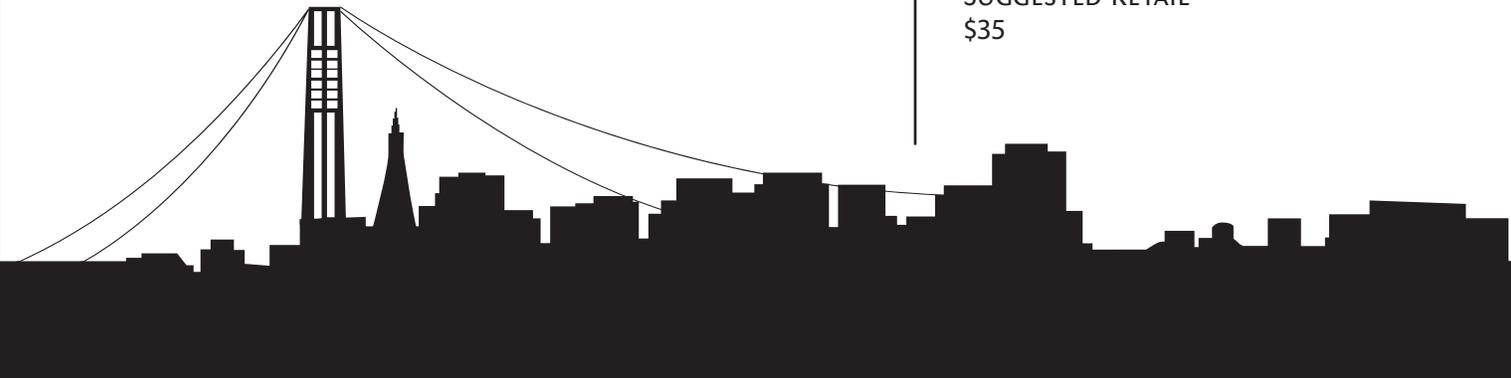
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##### RELEASE DATE

April 2016

##### SUGGESTED RETAIL

\$35



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