

Rock Wall

WINE COMPANY

2015

CHARDONNAY

SANTA LUCIA HIGHLANDS

VINEYARD NOTES

Vigna Monte Nero - This vineyard is situated high in the hills on the western slope of the Santa Lucia Mountains in Monterey County. It is a very cool climate as the Pacific fog pours in from Monterey Bay and lingers well into the afternoon, creating a very slow ripening, which preserves the great acid balance. The soil is a mixture of shale and limestone, which adds calcemic minerality to this delicious Chardonnay.

PRODUCTION

We picked this glorious fruit on September 22nd, 2015. Just to give you an idea, in 2011, we picked this fruit in November, so this was actually a pretty early harvest across the board.

We pressed the picturesque whole clusters in our press and pumped the juice to tank. We transferred the juice off of gross lees down to barrels. I love fermenting Chardonnay in barrel because we get that infused oak flavor that is difficult to achieve just by barrel aging.

We inoculated the barrels with a couple of different yeast strains including EC1118, BRG and BM4x4. We put the barrels in the cold room to ferment at 48 degrees Fahrenheit. We ferment white wines at a cool temperature to preserve the fruitiness in the finished wine. Once the primary fermentation was complete, we inoculated half of the barrels with malolactic bacteria to get the buttery, and oak quality. We only do half of the barrels that way to keep the fruit and acid in tact.

WINEMAKER COMMENTS

The 2015 vintage is my Mom Kathy's favorite vintage I've done of this wine. To Mama, Chardonnay is BAE, so that is quite a compliment. Aromas of French vanilla ice cream, pear eau de vie and apple pie, followed by flavors of Fuji apple, Asian pear, a hint of spiced eggnog and caramel.

TECHNICAL SPECIFICATIONS

APPELLATION

Santa Lucia Highlands

COMPOSITION

100% Chardonnay

ALCOHOL

13.61%

PH

3.42

TOTAL ACIDITY

0.65g / 100ml

BARRELS

25% New French oak

25% New American oak

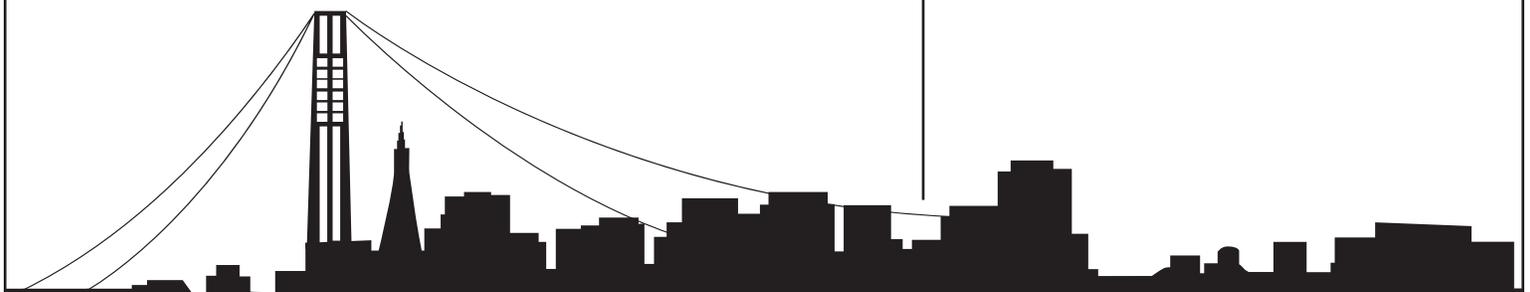
50% Neutral oak

RELEASE DATE

October 2016

SUGGESTED RETAIL

\$35



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