

Rock Wall

WINE COMPANY

2015

TANNAT

“THE PALINDROME”

VINEYARD NOTES

Gene Glaeser's magnificent Tannat vineyard is located in Davis and was planted in 1999. They are Smart-Dyson vertically split by latera 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 which creates very concentrated fruit.

PRODUCTION

Pick Date: 9/17/2015

Yeast: D80

Fermentation: Fermented in stainless steel with two pump-overs daily.

Barrels: 20% new French oak, 10% new American oak, 70% neutral French oak

Bottled: 4/2018

WINEMAKER COMMENTS

Tannat is one of the most tannic grapes in the world and also boasts the highest level of resveratrol, which is good for our bodies. Tannat was featured on “60 Minutes” in a special called “The French Paradox.” This episode addressed the long life-span of the people of the Madiran (where Tannat originated), and their high fat content diet. Tannat was pointed to as the reason for these people's longevity. Because of the tannic nature of this grape, my job as a Winemaker is to use my best tannin management strategies. I usually press the wine out of the grapes before it completes fermentation so we don't extract too much grape skin tannin.

Aromas of black pepper, violet, black tea, pipe tobacco, graham cracker cacao, raspberry and herbs jump to the top of the glass followed by sultry flavors of black cherry, plum, rose petal, anise, cardamom with a balanced and smoky finish. And...Tannat is spelled the same forward and backward which is why I call this stunner, “The Palindrome.” It is very important that you know my favorite palindrome:

“Go hang a salami, I'm a lasagna hog,” Check it out... Gohangasalamiiimalasagnahog. YAAAAS!

TECHNICAL SPECIFICATIONS

APPELLATION

California, Yolo County

COMPOSITION

100% Tannat

ALCOHOL

14.85%

PH

3.61

TOTAL ACIDITY

0.59g / 100ml

RESIDUAL SUGAR:

0 g/100ml

BARRELS

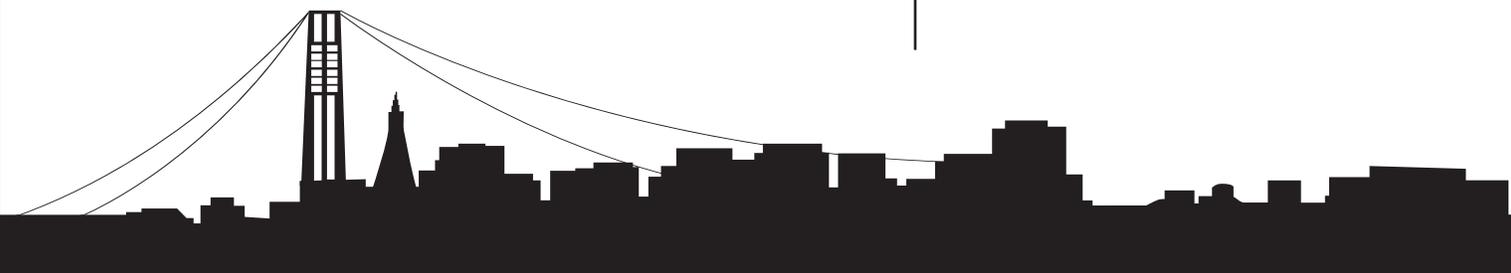
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RELEASE DATE

October 2018

SUGGESTED RETAIL

\$35



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