

# Rock Wall

## WINE COMPANY

### 2016 CARMÉNÈRE DIEGO'S RESERVE

#### VINEYARD NOTES

Carménère is an extremely rare grape to find planted in California. It originated in Bordeaux and was brought to South America where the grape thrives, and is often confused with Merlot.

Dunnigan Hills, encompassing 89,000 acres of gently rolling hills in northwest Yolo County, has a Mediterranean style climate. These climactic conditions, combined with wonderful air-drainage, make the appellation less frost prone in early spring and favor the grapes with cooler summer days than the rest of Sacramento Valley. However, it's important to note that days are still very hot in the Dunnigan Hills.

#### Production

I had been looking for Carménère in California for the better part of five years before I located some in the Dunnigan Hills, from an awesome grower named Diego. He has been such a champion of this varietal, that I decided the wine needed to be his namesake. We crushed the 1.5 tons to macro bins and they had a native fermentation which means the fruit fermented on the yeast that came in from the vineyard. It also had a native malolactic fermentation. Voila, Carménère.

#### Winemaker Comments

I love this wine! It smells like flowers, jalapeños, black olives and cherry vanilla cola. Those aromas are followed by viscous flavors of blackberry, dusty chocolate, pipe tobacco, plum, herbs and iced tea. I only made 100 cases, so hopefully you're a wine club member! Cheers my friends.

#### TECHNICAL SPECIFICATIONS

APPELLATION  
Dunnigan Hills

COMPOSITION  
100% CARMÉNÈRE

ALCOHOL  
13.9%

Residual Sugar:  
0g/100ml

pH  
3.99

TOTAL ACIDITY  
0.59g / 100ml

BARRELS  
30% New French oak  
70% Neutral French oak

CASES PRODUCED  
115

RELEASE DATE  
TBD

SUGGESTED RETAIL  
\$30