

Rock Wall

WINE COMPANY

2017

ALBARIÑO

GATTOPARDO VINEYARD

VINEYARD NOTES

Albariño is indigenous to the Iberian peninsula in Spain. Italian viticulturist Diego Barison has made it his mission to find suitable locations in California to grow awesome old-world varieties in climates similar to their native land.

He planted this Albariño in Gattopardo Vineyard is from Clone 01 on 110r rootstock. It is a hillside vineyard that is cordon pruned and utilizes vertical shoot positioning.

Gattopardo translates to “The Leopard” in Italian, but its real meaning is something closer to “wildcat” which feels totally appropriate for this particular Albariño.

Production

Pick Date: 8/22/2017

Yeast: EC1118

Fermentation: 22-day-fermentation in stainless steel at 48 degrees Fahrenheit

Malolactic: None

Barrels: all stainless steel

Bottled: 1/2018

Winemaker Comments

This crisp and focused Albariño was crafted to pay homage to the varietal bottlings from the old-world. The cold fermentation allowed us to pace the yeast and keep all the layers of fruit beautifully intact. Aromas of white peach, bergamot, lime pulp and honeysuckle with flavors of nectarine, lemongrass, orange pith, and that ubiquitous Albariño minerality.

TECHNICAL SPECIFICATIONS

APPELLATION
Yolo County

COMPOSITION
100% Albariño

ALCOHOL
13.34%

Residual Sugar:
0g/100ml

PH
3.36

TOTAL ACIDITY
0.62g / 100ml

RELEASE DATE
April 2018

SUGGESTED RETAIL
\$20

Cases produced:
399