Rock Wall

WINE COMPANY

2017
FUMÉ BLANC

LAKE COUNTY

Vineyard Notes

This unique Sauvignon Blanc comes from Sandy Bend Vineyard in Lake County. Having achieved California Certified Sustainable Winegrowing status in 2013, Sandy Bend Vineyard (SBV) continues its long-standing dedication to sustainability, quality and practical value-based farming. The vineyard, found in the Upper Lake area of Lake County is an idyllic setting. It's sandy loam, alluvial soils are rich yet well-drained and provide the perfect growing location for Sauvignon Blanc, Muscat Canelli and Sauvignon Musqué. Cooling breezes from the west, which often manifest in Upper Lake in the mid afternoon, assist in facilitating excellent growing conditions.

Production Notes:

Pick Date: 9/10/2018

Yeast: EC1118 f

Malolactic: none

Fermentation: Fermented in 2-3 year old French oak at 45 degrees Fahrenheit

Barrels: 100% 2-3 year old French oak

Bottled: 3/2018

Winemaker Comments

Sooo, I'm kind of obsessed with this Fumé Blanc. It is the "every-wine," in the sense that it can fulfill the craving of a Chardonnay zealot and a Sauvignon Blanc enthusiast simultaneously. There is a light touch of oak from the neutral French oak in which the wine fermented, crossed with the racy acidity and fruit forward qualities of the Sauvignon Blanc grape. What can I say? I likey, a lot. *Tangent* My sixth-grade teacher Miss Gilfilllan made us all write "a lot is two words" one hundred times, so I will always think of her upon writing those TWO words. This wine is rich, yet refreshing with aromas and flavors of vanilla bean, lime, pink grapefruit, honeydew melon, passion fruit and agave nectar.

TECHNICAL SPECIFICATIONS

Appellation
Lake County

Composition
100% Sauvignon Blanc

Alcohol
13.82

pH
3.52

Total Acidity
.57 / 100ml

Residual Sugar:
0 g/100ml

Barrels
100% 2-3 year old French oak

Release Date
December 2018

Suggested Retail
$25