

Rock Wall

WINE COMPANY

2017

MALVASIA BIANCA DEL ARROYO VINEYARD

VINEYARD NOTES

Located at the top of Crane Ridge, 200 feet above the valley floor, Del Arroyo Vineyard is the third largest grower in the Livermore Valley. This unique location, coupled with five different soil types, allows the vineyards to produce fourteen different varieties of grapes including this distinctive Malvasia Bianca.

Production

Pick Date: 9/20/2017 at 23 brix

Yeast: BM4x4

Fermentation: Semi-carbonic maceration for three days followed by inoculation and then punch downs on the skins for another three days. Then we pressed it off the skins and fermented in stainless steel at 48 degrees Fahrenheit.

Malolactic: none

Barrels: all neutral French oak

Bottled: 1/2018

Winemaker Comments

This wine embodies the essence of the Malvasia Bianca grape. Aromas of ripe peaches, nectarines, guava, apricot, honeysuckle and a hint of petrol from the terpenes followed by flavors that confirm the aromas. The mouthfeel of this wine is dope. It has a little bit of weight due to the skin contact, juxtaposed against the floral notes and bright acidity. Basically-YUM- and I only made 93 cases...just sayin'.

TECHNICAL SPECIFICATIONS

APPELLATION

Del Arroyo Vineyard

Livermore Valley

COMPOSITION

100% Malvasia Bianca

ALCOHOL

13.2%

Residual Sugar:

0g/100ml

PH

3.34

TOTAL ACIDITY

0.65g / 100ml

BARRELS

100% neutral French oak

RELEASE DATE

June 2018

SUGGESTED RETAIL

\$35