

Rock Wall

WINE COMPANY

2017

SPARKLING BRUT

VINEYARD NOTES

This fruit was grown at Schrader Ranch in Mendocino. This property used to be planted to Pear trees before it was replanted to wine grapes in 1993.

PRODUCTION

Pick Date: September 12th, 2017

Yeast: EC1118

Fermentation: fermented neutral oak barrels at 48 degrees Fahrenheit

Malolactic: no ML

Barrels: fermented in neutral oak barrels and rested in stainless steel until bottling

Bottled: March 2019

WINEMAKER COMMENTS

This is the first vintage that I made the Brut from Pinot Blanc grapes. I continue to be intrigued by this varietal, and as a bubbly...it's kinda perfect. This beauty has floral notes that blend elegantly with the notes of pineapple, cucumber, kiwi, nectarine, almond, minerality and lemon meringue.

TECHNICAL SPECIFICATIONS

Appellation

Mendocino County

Composition

100% Pinot Blanc

Alcohol

10.5%

pH

3.14

Total Acidity

0.68g / 100ml

Residual Sugar

1g/100ml
Brut dry

Release Date

March 14th, 2019

Suggested Retail

\$40