

Rock Wall

WINE COMPANY

2017

UNCLE ROGET'S ROSÉ

YOLO COUNTY

VINEYARD NOTES

Grenache:

These Grenache grapes come from Gene Glaeser's vineyard which is located in Yolo County in the town of Davis. The vines are Tablas Creek selections, which originated in the Chateauneuf de Pape in the Rhone valley in France. The vines are completely dry farmed, and are influenced by the cool Delta breezes from the south side of Davis. Thinned to a single bunch per cane, the Grenache was harvested from the shady side of the canopy, to ensure cooler flavors in the fruit.

Counoise:

This fruit comes from Mount Oso Vineyard in the Tracy Hills. The vineyard is planted between the low, rolling Altamont Hills around the town of Tracy, where they are protected from the Pacific Ocean's influence by the peaks of the Californian Coastal Ranges. The topography is mostly gentle, sloping steadily down towards the San Joaquin valley floor. The geological profile consists mostly of fairly free-draining alluvial and colluvial soils. Limited rainfall, particularly during the harvest, helps control yields and persistent breezes help keep temperatures down.

Production

Pick Date: Grenache was harvested on 9/5/17 and Counoise was harvested on 10/5/17

Yeast: EC1118 on both

Fermentation: fermented independently in stainless steel at 48 degrees Fahrenheit

Malolactic: none

Barrels: all stainless steel

Bottled: 1/2018

Winemaker Comments

"Uncle Roget's Rosé" is named after my Uncle Roger who adores Provençal style Rosé. Everyone calls him Uncle Rog or Uncle Roget, (pronounced Rozjay). This one is for you Uncle Rog. I am loving the addition of the Counoise! The Grenache is the star of the show, but the Counoise is doing some amazing back-up vocals. Aromas of strawberry, minerality and tamarind jump from the glass followed by flavors of bright grapefruit and blood orange with a rose petal finish. followed by flavors of bright grapefruit and blood orange with a rose petal finish.

TECHNICAL SPECIFICATIONS

APPELLATION

Yolo County

COMPOSITION

86% Grenache

14% Counoise

ALCOHOL

13.61%

Residual Sugar:

0g/100ml

PH

3.41

TOTAL ACIDITY

0.58g / 100ml

BARRELS

100% Stainless Steel

RELEASE DATE

June 2018

SUGGESTED RETAIL

\$20

Cases produced:

316