

# Rock Wall

## WINE COMPANY

2016

## SANGIOVESE

### ISABELLA FRANCESCA VINEYARD

#### VINEYARD NOTES

The Isabella Francesca Vineyard is located in Brentwood and is surrounded by scenic cherry orchards. Originally this vineyard was planted to Merlot, but in 2007, it was grafted over to Sangiovese and Montepulciano, which were sold to winemakers on the East Coast. Then I came along, and now we take the entire vineyard.

#### Production

Pick Date: 9/15/2016

Yeast: native fermentation

Fermentation: fermented in half ton macro bins with two punch downs per day

Malolactic: native

Barrels: 100% neutral oak for 18 months

Bottled: 6/2018

#### Winemaker Comments

Sangiovese is such a versatile grape, and while I adore young Sangiovese, I can also make a case for being patient and allowing it to age a bit. This Sangiovese was aged in neutral French oak barrels for 18 months and will fulfill the traditional Italian Sangiovese connoisseur's palate. This wine conveys aromas and flavors of dried cherry, potpourri, leather, thyme, tomato, pepper and blooming roses.

#### TECHNICAL SPECIFICATIONS

APPELLATION

Contra Costa County

COMPOSITION

100% SANGIOVESE

ALCOHOL

13.37%

PH

3.41

TOTAL ACIDITY

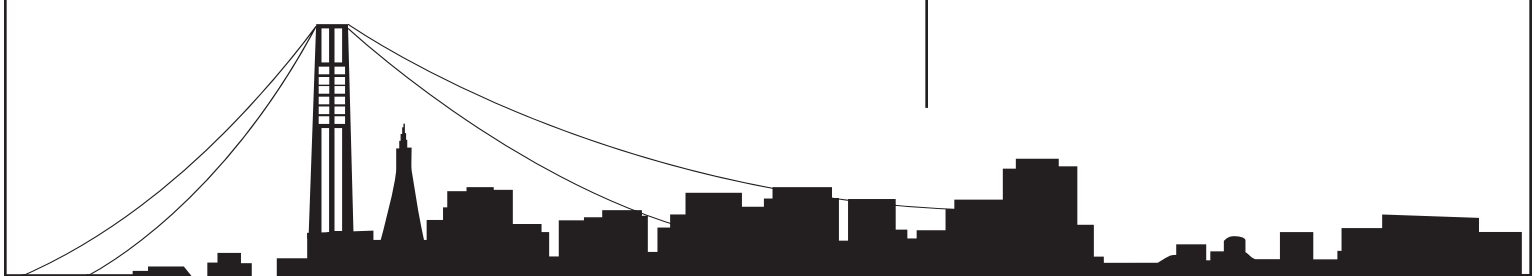
0.62g / 100ml

RELEASE DATE

September 2018

SUGGESTED RETAIL

\$35



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