

Rock Wall

WINE COMPANY

2017

SANGIOVESE

MARCHESCHI VINEYARD

VINEYARD NOTES

The awesome grapes for this special Sangiovese are grown in Fiore Marcheschi's Alexander Valley vineyard, which is located between two Silver Oak Vineyards. The vineyard was planted in 1950, and the vines are head-pruned and planted to St. George rootstock on rolling hills. This is very close to the Seghesio Home Ranch in Alexander Valley which boasts the oldest Sangiovese vines planted in California, planted in 1910. This location was chosen based on the similarities to Sangiovese's homeland in Tuscany.

PRODUCTION

Pick Date: 9/10//2017
Yeast: BM 4x4 (Brunello di Montalcino yeast isolate)
Fermentation: fermented in ½ ton macro bins with two punch downs per day
Malolactic: native
Barrels: 10% new French oak, 10% new American oak, 80% neutral oak
Bottled: 3/2018

WINEMAKER COMMENTS

This vineyard was planted in 1950 in Alexander Valley, which bears many similarities to Sangiovese's homeland, in Tuscany. It is incredibly rare in California to find such old Sangiovese, so I am absolutely tickled to present this old-vine Sangiovese to you. Aromas of raspberry, strawberry, sun-dried tomato and thyme greet you nose followed by flavors of cherry, dried flowers, tobacco and cured meat..

TECHNICAL SPECIFICATIONS

APPELLATION
Alexander Valley

COMPOSITION
96% Sangiovese
4% Zinfandel (both from Marcheschi Vineyard)

ALCOHOL
14.21%

pH
3.41

Residual Sugar
0g/100ml

TOTAL ACIDITY
0.62g / 100ml

Cases Produced:
183 cases

RELEASE DATE
September 2018

SUGGESTED RETAIL
\$35