2018
UNCLE ROGET’S ROSÉ

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 Châteauneuf-du-Pape in the Rhône 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: 8/30/2018, Counoise: 9/14/2018
Yeast: EC1118 on both lots
Malolactic: No ML
Fermentation: Fermented independently in stainless steel at 48 degrees Fahrenheit
Bottled: 1/2019

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 Rozh-ay). This one is for you Uncle Rog! I am loving the contributions from the Counoise. The Grenache is the star of the show, but the Counoise is doing some amazing backup vocals. Aromas of strawberry-rhubarb, rose petal and minerality jump from the glass followed by bright flavors of grapefruit, blood orange, and tamarind.

Rock Wall Wine Company

2018
UNCLE ROGET’S ROSÉ

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 Châteauneuf-du-Pape in the Rhône 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: 8/30/2018, Counoise: 9/14/2018
Yeast: EC1118 on both lots
Malolactic: No ML
Fermentation: Fermented independently in stainless steel at 48 degrees Fahrenheit
Bottled: 1/2019

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 Rozh-ay). This one is for you Uncle Rog! I am loving the contributions from the Counoise. The Grenache is the star of the show, but the Counoise is doing some amazing backup vocals. Aromas of strawberry-rhubarb, rose petal and minerality jump from the glass followed by bright flavors of grapefruit, blood orange, and tamarind.

TECHNICAL SPECIFICATIONS

APPPELLATION
Yolo County

COMPOSITION
90% Grenache
10% Counoise

ALCOHOL
13.31%

pH
3.31

TOTAL ACIDITY
0.65G / 100ML

RESIDUAL SUGAR
0G / 100ML

BARRELS
100% stainless steel

RELEASE DATE
June 2019

SUGGESTED RETAIL
$20

2301 Monarch Street • Suite 300 • Alameda, CA 94501
T: 510-522-5700 • F: 510-522-5701 • RockWallWines.com