Rock Wall
Wine Company

2017
CHARDONNAY
VIGNA MONTE NERO VINEYARD

VINEYARD NOTES
This vineyard is situated high in the hills on the western slope of the Santa Lucia Mountains in Monterey County. It is a very cool climate as the Pacific fog pours in from Monterey Bay and lingers well into the afternoon, creating a very slow ripening, which preserves the great acid balance in the grapes. The soil is a mixture of shale and limestone, which adds calcemic minerality to this delicious Chardonnay.

PRODUCTION
Pick Date: 10/10/2017
Yeast: EC1118
Fermentation: Fermented in stainless steel at 48 degrees Fahrenheit
Malolactic: MLW
Bottled: 5/2018

WINEMAKER COMMENTS
We nailed the 2017! For the 2017 Santa Lucia Chardonnay I wanted to go back to the way I made this wine originally. After consulting my notes from 2008, I decided to ferment the juice in stainless steel, and then transfer it down to barrels to age in French and American oak. This expression of Santa Lucia Highlands is what I love about the appellation. There is an aroma of corn in this wine that I absolutely love, accompanied by aromas of French vanilla ice cream, pear eau de vie, and apple pie followed by flavors of Fuji apple, Asian pear, a hint of spiced eggnog, and caramel.

TECHNICAL SPECIFICATIONS

APPELLATION
Santa Lucia Highlands

COMPOSITION
100% Chardonnay

ALCOHOL
13.62%

PH
3.45

RESIDUAL SUGAR:
0G/100ML

TOTAL ACIDITY
0.61G / 100ML

BARRELS
60% French oak
40% American oak

RELEASE DATE
October 2019

SUGGESTED RETAIL
$35