

BLACK ANKLE

vineyards

2023 ROLLING HILLS



WINE PROFILE:

A higher proportion of Merlot in this vintage presents a welcome gentleness, but doesn't diminish its potency. Brilliantly structured but open and ready to play, it weaves together flavors and aromas of red and black plums, cinnamon, warm earth, walnuts, crushed berries and cocoa shavings. A very fine example of what our Merlot is capable of, this may very well have more longevity than you might expect from Rolling Hills.

ABOUT THE VINTAGE/GROWING SEASON:

2023 was a really great growing season, in fact we almost got too much of a good thing. We had a little bit of rain here and there in the early summer followed by a long, hot dry spell during the middle of the season. The lack of rain meant smaller grapes, and in turn a much higher skin to juice ratio. The wine that we've tasted out of the of the 2023 vintage has been fantastic. The dry weather, though, did push our soil's lack of water holding capacity to its limits. Some of our vines did begin showing small signs of drought stress. To combat this in the future, we've started adding compost next to our vines to increase the water holding capacity just enough to keep our vines healthy, but still working hard.

WINEMAKING NOTES:

Once the fruit is picked, destemmed, and crushed, the berries, juice, pulp and seeds all go into a stainless steel fermentation tank. Once the tanks are filled, we run off or "bleed" a portion of the juice, which can be anywhere from 15% to 40% of the total juice volume. This bleeding process allows for a greater skin to juice ratio in our primary wines, which helps to increase depth, richness, and concentration. This bleed juice is fermented separately. The remaining juice will rest cool for a few days to extract as much color and flavor as possible. The juice will then ferment at a warm 80-90 degrees with frequent "pump overs" to provide for even extraction. Once fermentation is complete, the wine is drained out of the tanks and put into oak barrels for malolactic fermentation and aging.

VARIETAL:

67% Merlot,
15% Cabernet Sauvignon,
11% Petit Verdot, 7% Malbec

ABV: 13.6%

BOTTLED: Spring 2025

CASES: 710

VINES PER ACRE: 1895

GEOLOGY:

Decomposing slate laced
with veins of quartz

SLOPE ORIENTATION:

North, South, East & West

WINEMAKERS:

Ed Boyce & Sarah O'Herron

