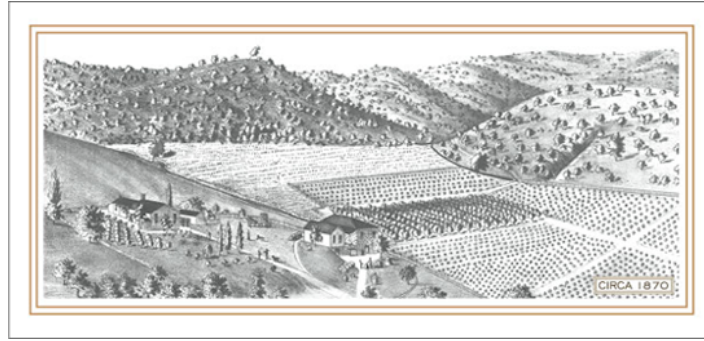


WHITE ROCK VINEYARDS



White Rock Vineyards produces elegant and balanced Napa Valley Cabernet Sauvignon and Chardonnay, using only the fruit from our own vineyard. Our 36-acre family run estate is situated in its own small valley in the southern foothills of the Stag's Leap Range on the historic site of White Rock Vineyards, which dates back to 1870.

The Land and the Vines

The estate is a small valley consisting of 22 acres of terraced hillsides and 14 acres of benchland. The soil of our hillsides is white volcanic ash, distinct from the typical Napa Valley alluvial soil. The combination of mature vines, volcanic soil, and varied exposures create complex and age-worthy wines. The hills are planted predominantly to Cabernet Sauvignon, with blocks of Cabernet Franc, Merlot, and Petit Verdot. These varietals combine to produce Cabernet Sauvignon blends in the Bordeaux tradition. The cooler benchland is planted to Chardonnay using a variety of Burgundian and old California clones. These vines produce small berries at 1.5-3 tons per acre resulting in wines of intense fruit and spice flavors, a distinct minerality, and a long balanced finish.

The Winery and the Wines

The winery is located underground, in the caves that were bored in 1987- one of the first winery caves dug since the 1800's. Our red wines are aged within these caves, under ideal temperature and humidity.

The Cabernet Sauvignon is our flagship wine, sourced from the upper hillside vines. These vines produce a dense, structured wine that offers delicious flavors now, and rewards further aging with even greater complexity.

The "Claret" blend emphasizes forward fruit and a balance of flavors crafted to compliment food and age gracefully.

The Chardonnay grapes are handpicked and hand-sorted, then transferred directly into the press. From the press the juice goes directly to French oak barrels, 5-10% of which are new. Here it ferments and ages on the lees for 10 months before bottling. Only a small percentage of the wine in barrel undergoes malo-lactic fermentation, resulting in a finished wine that is complex and flavorful while still remaining bright, crisp, and refreshing.

Sustainable Farming Practices

Since establishing our vineyard in 1977, we have been committed to sustainable natural farming. We have never used herbicides, pesticides, or fumigants in our vineyard. We practice an integrated soil management program designed to ensure the health and fertility of our soils. Elements of this program include: Permanent native cover crops with tillable nitrogen fixing crops where needed. Weed control is accomplished by mulching and hand hoeing around each vine. Fertilization is through our own composted winery pomace and targeted use of fertilizers.

The Label

The upper label is a reproduction of a woodcut depicting the property as it was in 1870. The original stone building shown in the center is the old White Rock Vineyards cellar.