



# RIPE Wine Imports

Representing Independent Premium Estates

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## ROARK

### Pocket Full of Stones

Santa Ynez Valley, CA, USA

#### Wine Notes

This wine was made to showcase the various valleys and varieties of Santa Barbara County. Sauvignon Blanc dominates the nose with key lime and green apple. Melon and peach on the palate, with firm acidity. As the wine lingers, the chardonnay provides rounder texture and notes of vanilla and coconut.

#### ROARK

A born and bred Texan, Ryan Roark formed Roark Wine Company in 2009 with the aim of making natural wines with fruit from responsibly farmed vineyards in Santa Barbara County. While studying bioenvironmental sciences at Texas A&M, a summer program in France led to work at Domaine Taillandier, in Savennieres. This experience sparked a love of wine which eventually took him to the Napa Valley, New Zealand and then Santa Barbara County. In addition to farming small vineyards in the Santa Ynez Valley, Ryan farms Demetria Estate’s biodynamic vineyards, mostly planted to Rhone varieties and is now their head winemaker. Ryan and his business partner Emily Meyers produce natural wines with very little intervention (“naturally made, classically styled”), using minimal effective amounts of sulfur and avoiding fining and filtration.



#### Farming:

Sauvignon Blanc from White Barn Vineyard: *Farmed organically*

Chardonnay from Canyon Vineyard: *Farmed sustainably*



#### Harvest Method:

Hand harvested



#### Varietal:

70% Sauvignon Blanc  
30% Chardonnay



#### Age of Vineyard:

White Barn:  
planted in 2016  
North Canyon:  
planted in 2005



#### Vessel:

90% Neutral French oak  
10% New Acacia



#### Vineyard Yield:

Roughly 3 ton / acre



#### Soil Type:

White Barn: *Alluvial, gravelly, sand and clay*  
North Canyon: *Sand*



#### Annual Production:

2,220 bottles



#### Vinification:

Both varieties fermented separately. Grapes were foot crushed and, after 3-4 hours macerating, pressed into tank for a short settling. The juice was then put to barrel for fermentation with indigenous yeast. Following malolactic fermentation the wines were racked and blended in the spring. After a few more months of aging the wines were racked one final time in August prior to bottling. No fining or filtration.