



ERIC ROSS

2013 Struttin' White
Lodi

Varietal: 94% Albarino
6% Muscat Caneli
Acidity: 8.9 g/L
pH: 3.39
Residual Sugar: Dry
Alcohol: 13.3 %

Vineyard & Flavor

This sustainable vineyard farmed by Liz & Markus Bockisch's Lodi Albarino is the backbone to the 2012 Struttin' White. Our Dry White twist with Albarino taking the lead role created by winemaker Eric Luse adding 6% Muscat Caneli bringing out inviting peach citrus and alluring notes of orange blossoms. 100% Stainless Steel fermentation delivers a dry wine with clean minerality and ample acidity for a refreshing finish.

Winemaking

Harvest: August 15, 2013
Bottled: February 14, 2014
Cases: 180

Eric's commitment to the vineyard's led him to making Struttin Red and Struttin White, expressing his palate with two winemaker's blends . Pushing the envelope has always been an important aspect of Eric's winemaking and he has done just that with these two wines. Completed a very cold fermentation in Stainless Steel to preserve the wonderful aromas of Albarino and Muscat. After a long cool fermentation the wine was racked and chilled stopping the Malo-Lactic or secondary fermentation in order to keep the natural acidity.

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