



ERIC ROSS

2014 Albarino, Bokisch Vineyards
Lodi

Varietal: 100% Albarino
Acidity: 7.8 g/L
pH: 3.36
Residual Sugar: Dry
Alcohol: 14.00%

Vineyard & Flavor

The Spanish pride and heritage of farmers Markus and Liz Bokisch, committed to sustainable farming practices providing the essential component to any quality wine, quality fruit! The Albarino varietal character of lychee, apricot, tree ripened peaches and tangerine with clean bright acidity. To insure varietal character the wine is never in oak barrels with complete winemaking taking place in stainless steel.

Winemaking

Harvest: August 20, 2014
Bottled: March 16, 2015
Cases: 166

Fermentation in a Stainless Steel tank was completed at 50 degrees trapping the beautiful aromatics. Upon completion the wine was racked and chilled to keep it from going through Malo-Lactic or secondary fermentation in order to keep the natural acidity. Just prior to bottling the wine was sterile filtered to insure it's freshness and stability in bottle.

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