



ERIC ROSS

2012
Tempranillo
Bokisch Vineyards, Lodi

Varietal: 100% Tempranillo, Lodi

Acidity: 5.18 g/l
pH: 3.77
Residual Sugar: Dry
Alcohol: 13.95 %

Vineyard & Flavor

Harvest: September 20, 2012

This small block enjoyed a true coastal year during 2011 with moderate temperatures and even ripening. Rich exotic Tempranillo flows from the glass with layers of Spanish traditions of food and winemaking. Blackberry, espresso & dark chocolate, followed by hints of dry cured black moroccan olives. The Delta with its thousand miles of River's and Slough's provides a significant night time cooling of this vineyard, crucial to quality winemaking. The Bokisch family farming practices follow the "Lodi Sustainable" criteria for their vineyards.

Winemaking

Bottled: August 7, 2013
Cases: 345

Eric's commitment to being true to the vineyard the 15 day fermentations are temperature controlled to insure varietal character followed by complete malo-lactic secondary fermentation. Barrel aged in a combination of French and American Oak providing hints of oak, integrated to respect the varietal character.

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