

Varietal: 100% Tempranillo, Lodi

Acidity: 5.2 g/l pH: 3.79 Residual Sugar: Dry Alcohol:14.7 %

Vineyard & Flavor

Harvest: September 6, 2014

A small block of this vineyard delivers exceptional variertal character. Rich exoctic aromas fill the senses with layers of blackberry, espresso and dark chocolate. Dry cured black Moroccan Olives on the finish wrapped in integrated French & American Oak.

Winemaking

Bottled: August 10, 2015

Cases: 265

Eric's commitment to being true to the vineyard the 15 day fermentations are temperature controlled to ensure 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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