



by **ERIC ROSS**

2012 Gout de la Vigne, "Taste The Vineyard"

100% varietals from Alder Springs Vineyard, Medocino

Varietal: 79% Syrah
11% Viognier
10% Grenache

Acidity: 5.7g/L

pH: 3.77

Residual Sugar: Dry

Alcohol: 14.4 %

About Silver Image by Eric Ross

Silver Image by Eric Ross reflects Eric's photojournalistic roots. Photojournalism was often about giving people with no voice, a voice in the world. It's about the subject, not about the photographer. It's about quality grapes, letting exquisite fruit shine through in your glass. The Silver Image Series focus are high quality Sonoma & Mendocino County vineyard's selected for their complex qualities

"TREASURE YOUR MOMENTS!"

Vineyard & Flavor

The chase of perfection is revealed in this beauty from the famed Alder Springs Vineyard. Elevations reaching 2700 feet above sea level, cutting edge of ripeness. Only 14 clusters per vine carrying less than half the normal crop load reveals elegance of cold climate Syrah which is co-fermented with Grenache creating jammy robust mocha layers. Aromas of blueberry, pepper and eucalyptus along with integrated French & American oak add a lovely smokey note to this full bodied wine.

Winemaking

Harvest: October 10, 2012

Bottled: February 11, 2014

Cases: 294 cases

Night harvesting provided cold fruit which was gently de-stemmed, transferred to stainless steel open top fermenters with traditional twice-daily punch downs. RP-15 Yeast brings out the rich ripe blueberry aromatics retaining the integrity of the fruit. After a 15 day fermentation the wine was pressed to a combination of American and French Oak Barrel aging.

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