



ERIC ROSS

2013
struttin' red
Lodi & Dry Creek Valley Sonoma

Varietals: 65% Tempranillo-Lodi
35 % Old Vine Zinfandel-Dry Creek Valley, Sonoma

Acidity: 5.72 g/l
pH: 3.82
Residual Sugar: Dry
Alcohol: 14.4%

Vineyard & Flavor

Harvest: September 16, 2013

Struttin' Red, a yearly adventure in winemaking with new varietals, new challenges in crafting a winemaker's blend. With hangin by the BBQ in mind this year's blend is the exoctic Spanish Tempranillo and the All American Old Vine Zinfandel. The juicy richness of the Zinfandel with ample influence from the tar like qualities of the Tempranillo created a rich full on wine to complement anything coming off the grill!

Winemaking

Bottled: February 25, 2015
Cases: 311

The intent of the Struttin Red label is to create a challenge for Eric's wine making abilities. Much like a chef crafting a new dish the wine is changed every year using new interesting varietals. The process often starts a couple of years prior to the actual harvest. This year's challenge was bringing together two of my favorite wines and seeing if a blend could make for an interesting twist. The goal was a juicy rich exoctic wine that could be a standup partner to grilling. The winemaking itself was pretty classic twice daily pump overs and then 17 months in American Oak with 35% new barrels.

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14300 Arnold Drive, Glen Ellen, CA 95442 707-939-8525 ericross.com