



ERIC ROSS

2017 Struttin' White

Lodi

Varietal: 100% Verdejo

Acidity: 6.75 g/l

pH: 3.41

Residual Sugar: Dry

Alcohol: 13.3%

Vineyard & Flavor

This sustainable vineyard farmed by Liz & Markus Bockisch's Lodi Verdejo is the varietal for the 2017 Struttin' White. A Spanish varietal, Verdejo makes for a beautiful white wine with flavors of Meyer lemon, grapefruit, citrus blossom with some honey suckle notes.

Winemaking

Harvest: August 23, 2017

Bottled: February 12, 2018

Cases: 170

Fermentation is completed with a Spanish Yeast called M2 in a very cool Stainless Steel tank to preserve the wonderful aromas of Verdejo grapes. After the long cool fermentation is complete the wine was racked and chilled stopping the Malo-Lactic or secondary fermentation in order to keep the natural acidity.

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