



# ERIC ROSS

2017 Pinot Noir, Poule D' Or

Russian River, Sonoma

Varietal: 100% Russian River Pinot Noir  
Acidity 5.55 g/L  
pH: 3.77  
Residual Sugar: Dry  
Alcohol: 13.9 %

## Vineyard & Flavor

From the heart of the Russian River Valley Pinot Noir clonal selections 667, 115, 777 and Pommard (also known as Clone 4) provide layers of unique fruit that express aromatic spices of black cherry and cola.

Sophistication of this fruit flows from the glass with well-integrated smokey oak aromas from 35% new French Oak barrels.

## Winemaking

Harvest: September 1, 2017 Bottled: February 14, 2019 Cases: 93
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The vineyard was hand-picked in the chill of dawn delivering cold fruit to the winery. De-stemmed with open rollers on the crusher to allow the berries to pass through for fermentation. All clones are fermented together utilizing Assmanshausen yeast which highlights the layers of Pinot Noir. Open top fermenters are pinched down twice daily. Once completed fermentation the fruit is given a gentle pressing with Malolactic fermentation completed in barrel. Seventeen months of aging in 35% new French Oak prior to bottling.

The Poule D' Or is a barrel selection made by Eric in July after harvest. These are the most elegant, flowing with classic Russian River Pinot Noir, highlighting the best of the Pinot Noir lot. Once that is complete the wine is given an additional five months of aging. The slow oxidative process of barrel aging creates a wine that is less fruit forward, more sophisticated with deeper notes of Pinot Noir.

## VIDEO'S

Take a look at the Harvest Video of Nick's Block and other video's at  
<https://www.ericross.com/photostories/videos/>  
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