



ERIC ROSS

2014 Cabernet Sauvignon

Vendemmia Vineyard, Mayacamas Mountains, Sonoma

Varietal: 100% Cabernet Sauvignon

Acidity: 5.7 g/l

pH: 3.87

Residual Sugar: Dry

Alcohol: 14.4%

Vineyard & Flavor

High in the Mayacamas Mountains overlooking Sonoma Valley, Chuy Ordaz, announces, “¡Tiempo de la vendimia!” Time to harvest! This 50-year-old vineyard produces a full-bodied wine with layers of blackberry and espresso supported by well-integrated tannins. Chuy came to the United States in 1973 from Michoacán, Mexico. He is now a highly respected vineyard manager in Sonoma County.

Winemaking

Harvest: October 2, 2014

Bottled: February 19, 2016

Cases: 282

Fermentation is completed within two weeks in tank with twice daily pump overs. The cooling jackets around the tank provides a cooler fermentation to enhance the varietal character. On completion the wine was racked and Malo-Lactic or secondary fermentation is allowed to complete before barreling down. The boldness of this wine aged in 40% New French Oak.

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