



# ERIC ROSS

2010  
Tempranillo  
Bokisch Vineyards, Lodi

Varietal: 100% Tempranillo, Lodi

Acidity: 0.52 g/100ml

pH: 3.77

Residual Sugar: Dry

Alcohol: 14.4 %

### Vineyard & Flavor

Harvest: September, 2009

Rich exotic Tempranillo flows from the glass with layers of Spanish traditions of food and winemaking. Blackberry, espresso & dark chocolate, followed by hints of dry cured black moroccan olives. The Delta with its thousand miles of River's and Slough's provides a significant night time cooling of this vineyard, crucial to quality winemaking. The Bokisch family farming practices follow the "Lodi Sustainable" criteria for their vineyards.

### Winemaking

Bottled: August 4 , 2011

Cases: 350

With Eric's commitment to being true to the vineyard the fermentations are completed in small vats with twice-daily punch downs throughout the 10-14 day fermentation followed by complete malo-lactic secondary fermentation. Barrel aged in a combination of American and French Oak providing hints of oak integrated to respect the varietal character.

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