



## ERIC ROSS WINERY

### 2004 Old Vine Carignane

Appellation	Lodi
Date of Harvest	September 25, 2004
Varietal Composition	100% Carignane
Alcohol	13.9%
Total Acidity	.60 g/100ml
pH	3.55
Residual Sugar	Dry
Bottling Date	June 2005
Production	337 Cases

### The Wine

2004 marks the fourth release of Eric Ross Old Vine Carignane. A smooth rich wine, similar to a Syrah in smell with wonderful fruit that carries through the palate. Blueberries and ripe fruit in the nose and a softness in the mouth that lends itself to many types of food.

### The Grapes

Grapes for this wine come from a vineyard located in Lodi. Rauser Ranch is a 9 acre vineyard that sits next to the Mokolumne River that lends cooling to the head pruned vines that date back to 1907.

### Winemaking

Using a combination of yeasts, the grapes were fermented in stainless steel tanks that were pumped over twice a day for two weeks. After pressing, the wine was transferred to neutral American and French Oak barrels to preserve the unique character of this vineyard. It was aged 9 months in barrel before bottling.