

Bokisch

VINEYARDS

2017 Tempranillo Las Cerezas Vineyard



APPELLATION:	Mokelumne River-Lodi
VINEYARD:	Las Cerezas Vineyards
COMPOSITION:	100% Tempranillo
CLONE SELECTION:	Duero
AGING:	19 months - 20% New French, 20% New Hungarian, 10% Once used Hungarian, 50% Neutral
TECH:	Alc: 14.5%
SOIL TYPE:	Silty Loam
AGE OF VINES:	20 Years
HARVESTED:	September 9th, 2019
BOTTLING:	August 27th, 2019
PRODUCTION:	105 cases produced
SUGGESTED RETAIL:	\$32 per bottle
GRAPES:	Organically & Sustainably Farmed
CERTIFICATION:	Certified Green by the Lodi Rules Program CCOF Certified Organic



TASTING NOTES

This Tempranillo from our mother-block vineyard has earthy and smoky aromas of Bing cherry and lavender. Its deep ruby color accompanies complex flavors of licorice, dried vanilla, and the ripe fruit flavors of blackberry and Luxardo cherry. This wine has well rounded acids and an incredible long and lively finish. This is a wine to wait a few years and open on a special occasion!

Liz suggests pairing this wine with grilled sausage and panzanella salad.

TEMPRANILLO FACTS & HISTORY

Tempranillo is often referred to as the “Cabernet” of Spain due to its widespread planting and its noble status as the backbone of Spanish reds. It is fondly known by many names such as Ull de Llebre, “Eye of the Hare”, Cencibel, Valdepenas and Tina del Pais. It has thick and tannic skins that add a complexity of aromas and color to the finished wine. It is a consummate blender, sharing and enhancing the profile of wines made from other varieties. Taste Tempranillo and you will taste the heart and soul of Spain.

GREEN CERTIFICATION

This wine was produced from green certified vineyards. The “Lodi Rules for Sustainable Winegrowing Practices” is the most recognized third-party vineyard certification program in the industry. In order for a vineyard to be certified green under Lodi Rules, a grower must monitor and record their farming practices and achieve a minimum, quantifiable score in several categories.

“Our Catalan roots have inspired our dream to produce Spanish Varietal Wines in California.

Enjoy a Taste of Spain with us! Salut!” -Markus and Liz Bokisch