

# Bokisch

VINEYARDS

## 2015 Tempranillo Liberty Oaks & Las Cerezas



APPELLATION:	Jahant & Mokelumne River-Lodi
VINEYARD:	Liberty Oaks & Las Cerezas Vineyards
COMPOSITION:	98% Tempranillo; 2% Graciano
CLONE SELECTION:	Duero
AGING:	18 months in French & American Oak
TECH:	Alc: 14.5%
SOIL TYPE:	Volcanic Clay Loam & Silty Loam
AGE OF VINES:	15 Years
HARVESTED:	August 12 and 21, 2015
BOTTLING:	May 25, 2017
PRODUCTION:	775 cases produced
SUGGESTED RETAIL:	\$23 per bottle
GRAPES:	Organically & Sustainably Farmed
CERTIFICATION:	Certified Green by the Lodi Rules Program



### TASTING NOTES

Deep purple, rich and dark, our Tempranillo is king of the Spanish reds. The beautiful, savory aromas of smoky leather, toasted marshmallows and forest fruit end with spice box notes of cardamom, anise and black pepper. One taste will reveal full-bodied and luscious flavors of black cherry, apple butter, carob chips and savory aged tannins. This wine has an amazingly long, lingering finish. Combined with a touch of our Graciano, this wine exemplifies why it is perfect for aging in the Spanish tradition of Crianza, Reserva and Gran Reserva. Enjoy now and for many years into the future! Liz suggests pairing this wine with chicken with chocolate mole, butter basted grilled Ribeye or risotto.

### 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*