



2017 Tempranillo

Liberty Oaks Vineyard

Jahant - Lodi, CA

Our Story

Markus and Liz Bokisch have been producing award-winning Spanish varietals since the early 2000s. With hearts and heritage of Spain, their inspiration to produce Spanish varietal wines in California began by directly importing budwood from select vineyards in Spain, thus creating Bokisch Vineyards, nestled in the Clements Hills of the Lodi AVA. They began making wine from their estate grown and organically farmed fruit in 2000.

Our Vineyard

Our 63 acre Liberty Oaks Vineyard holds a special place in our hearts. It is the second vineyard of Tempranillo that we planted in Lodi and soon became our prize! The soils of Liberty Oaks are San Joaquin Clay Loam, which is California's official state soil. They were deposited along ancient river ways that changed courses along the valley floor over a period of 250,000 years. We have been producing vineyard designated Tempranillo from Liberty Oaks since 2016. It has been certified green by the Lodi Rules of Sustainable Winegrowing.

Our Wine

Our Liberty Oaks Tempranillo grapes are fermented in stainless steel for ten days. We then let them sit for an additional 2 weeks for extended maceration before they are moved into a combination of French, American, and Hungarian Oak barrels. Deep, dark, and purple this Tempranillo has wonderful meaty aromas of bacon, apple, dark cherry, and forest floor. This wine is truly fall in a glass with balanced flavors of dark bing cherry, orange-infused chocolate, blackberry, and hickory smoke. It has a gentle and long finish. Liz suggests pairing this with Grilled Lamb Chops with Rosemary.

Tech	14.3% Alc. Brix: 24.5
Composition	95% Tempranillo, 2.5% Monastrell, 2.5% Graciano
Clone Selection	Ribera del Duero - Massal Selection by Markus Bokisch
Aging	Aged for 18 months - 20% New French, 5% New American, 5%
Soil Types	Volcanic Clay Loam
Production	900 Cases Produced
SRP	\$29
Winemaker	Elyse Perry



Born in Spain. Grown in Lodi.