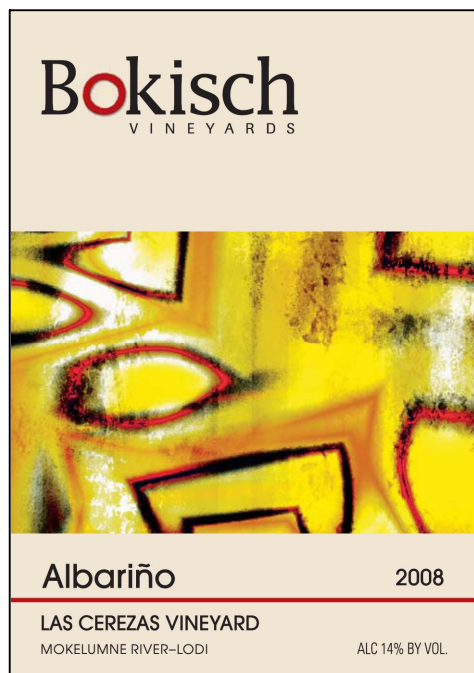


# FACT SHEET

## 2008 Bokisch Vineyards Albariño

### Las Cerezas Vineyard



APPELLATION:	Mokelumne River, Lodi
VINEYARD:	Las Cerezas Vineyard
COMPOSITION:	100% Albariño
CLONE SELECTION:	Rias Baixas
FERMENTATION:	100% Stainless Steel,
AGING:	6 months in Stainless Steel
TECH:	Alc: 14.0% pH: 3.39 TA: .70mg/100ml
SOIL TYPE:	Silty Alluvial Loam
AGE OF VINES:	10 years
HARVESTED:	August 29 & 30, 2008
BOTTLING:	February 26, 2009
PRODUCTION:	64 cases produced
SUGGESTED RETAIL:	\$16 per bottle
GRAPES:	Organically & Sustainably
CERTIFICATION:	Certified Green by the Lodi Rules Program

#### TASTING NOTES

Albariño is a complex and aromatic white wine. It is pale yellow in color and has a greenish tinge. Our 2008 Albariño from the Mokelumne River exhibits delicate aromas of honeysuckle, "Azahar" citrus blossoms and lemon skin. It is medium bodied in the mouth with a touch of sweetness followed by a bright, lean finish. This Albariño was produced in limited quantity to discover the differences between the soil types of the Mokelumne River and the Clements Hills.

#### ALBARINO FACTS & HISTORY

Albariño is typically found in the Rias Baixas area of Galicia in Northwestern Spain and known as Alvarinho in Portugal. It is thick-skinned and small berried with aromatics similar to a Riesling. Albariño is thought to originate from Germany. Documentary evidence suggests that German monks planted the grape in 1185 on the pilgrimage route to Santiago. This would logically explain that the name, "Alba-riño," means "the Rhine white."

#### GREEN CERTIFICATION



This wine was produced from organically farmed and green certified vineyards. The "Lodi Rules for Sustainable Winegrowing Practices" is the most recognized, third-party vineyard certification program in the industry. To qualify, a grower must pass rigorous, yearly audits which address every aspect of land stewardship. To become certified green, a grower must monitor and record their farming practices and achieve a minimum, quantifiable score in several categories. These categories include, efficient water use, efficient energy use, reduced pesticide use, air quality enhancement, ecosystem enhancement, employee training and community involvement to name a few.

#### BOKISCH VINEYARDS PHILOSOPHY

Markus and Liz Bokisch are dedicated to producing hand-crafted Spanish varietal wines with a distinctive California style while exhibiting the true character of the grape. Their goal is to have Spanish varieties such as Albariño, Graciano, Tempranillo and Garnacha roll off the wine lover's tongue just as easily as other Spanish words embedded in our culture. They are proud to link their family heritage from Spain and pioneer California through their wines.