

# FACT SHEET

## 2006 Bokisch Vineyards Graciano



APPELLATION:	Mokelumne River, Lodi
VINEYARD:	Las Cerezas Vineyard
COMPOSITION:	95% Graciano; 5% Tempranillo
CLONE SELECTION:	Rioja
AGING:	16 months in French Oak Barrels, 40% new oak
TECH:	pH: 3.42      TA: 0.7g/100ml
ALCOHOL:	14.5%
SOIL TYPE:	Silty Loam
AGE OF VINES:	7 years
HARVESTED:	September 8 & 9, 2006
BOTTLING:	June 30, 2008
PRODUCTION:	346 cases produced
SUGGESTED RETAIL:	\$21 per bottle
RELEASE DATE:	January 1, 2009
CERTIFICATION:	Organically Grown and Certified for Sustainable Winegrowing Practices by the Lodi Rules Program

### TASTING NOTES

Dense and inky in color with blue undertones, this richly extractive wine is a beautiful example of Graciano's versatility and ability to stand alone. It is unctuous and rich as you swirl it in the glass exhibiting robust aromas reminiscent of blackberry jam on toast and ripe figs, ending with spicy cedar notes. Deep, complex flavors of quince (Spanish Membrillo), toasted marshmallow "s'mores" combined with earthy truffles and sagebrush give way to mature tannins and a lingering finish. Luxuriously full bodied in the mouth, it is balanced by good acidity. This wine is quintessentially Spanish and will continue to age nicely for 2-4 years.

### GRACIANO FACTS & HISTORY

Graciano is thought to be the oldest variety commercially grown in Spain today. Its origins predate the arrival of the Romans, when Iberians tribes pressed and fermented their lovely Graciano juice in the old terraced hillside vineyards of the Rioja Alavesa. It is a richly colored, perfumed variety that commences the season by taunting the grower with a late start, uneven growth and poor yields. Perhaps, because of this, there is very little Graciano planted and even fewer bottlings that can be found. Graciano is being rediscovered in both its native land and in the Mokelumne River & Clements Hills Appellations located East of Lodi.

### 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. All of their grapes are estate grown and farmed with a conscientious outlook towards sustainability and organics.