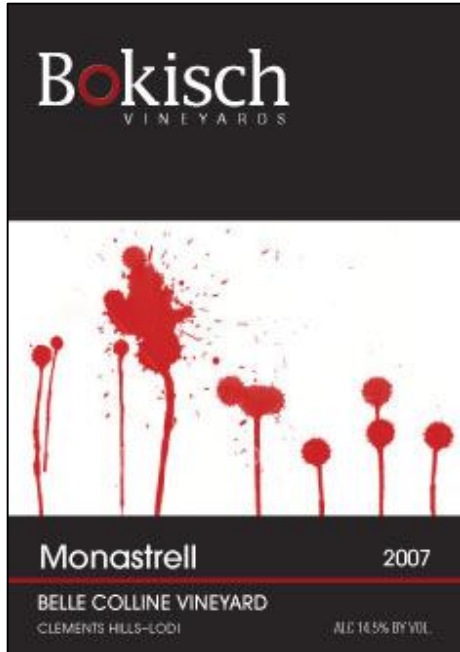


FACT SHEET

2007 Bokisch Vineyards Monastrell Belle Colline Vineyard



APPELLATION:	Clements Hills, Lodi
VINEYARD:	Belle Colline Vineyard
COMPOSITION:	90% Monastrell; 10% Graciano
CLONE SELECTION:	Mourvedre 04
AGING:	18 months in French Oak Barrels, 33% new oak
TECH:	pH: 3.74 TA: 0.6g/100ml
ALCOHOL:	14.5%
SOIL TYPE:	Volcanic Gravelly Clay Loam
AGE OF VINES:	4 years
HARVESTED:	October 2, 2007
BOTTLING:	August 26, 2009
PRODUCTION:	72 cases produced
SUGGESTED RETAIL:	\$21 per bottle
RELEASE DATE:	November 1, 2009

TASTING NOTES

Ruby red and crystal clear, our Monastrell is fragrant and juicy. Exhibiting aromas of peach, cranberry, rose petals and a hint of geranium, it ends with a toasty note reminiscent of crème brûlée. A medium bodied wine with bright acidity it entices the palate with spicy tannins and a long finish. Intricate flavors of plum cobbler, ripe Bosc pear and Maraschino cherries combine with a rich earthiness and a hint of licorice. A delightful example of Monastrell, this wine will continue to age nicely for 2-4 years.

MONASTRELL FACTS & HISTORY

Better known in California, by its French name of Mourvedre, this drought-tolerant, tough and colorful vine was first introduced into Catalonia by the Phoenicians around 500 BCE. It spread its influence slowly, over a thousand years, until in the 16th century it jumped throughout the Levante, finding another home in southern France. It's known for its intense tannins and high alcohols. Common descriptors include a wild, gamey character, combined with soft, red-fruit flavors. Monastrell's structure and "backbone" blends seamlessly with the fruit-forwardness of a Graciano or a Garnacha.

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.