

FACT SHEET

2007 Bokisch Vineyards Tempranillo

Liberty Oaks Vineyard



APPELLATION:	Jahant, Lodi
VINEYARD:	Liberty Oaks Vineyard
COMPOSITION:	85% Tempranillo; 15% Graciano
CLONE SELECTION:	Duero
AGING:	18 months in French Oak Barrels, 60% new
TECH:	pH: 3.75 TA: 0.6g/100ml
ALCOHOL:	14.5%
SOIL TYPE:	Volcanic Clay Loam
AGE OF VINES:	7 years
HARVESTED:	October 3, 2007
BOTTLING:	August 26, 2009
PRODUCTION:	440 cases produced
SUGGESTED RETAIL:	\$21 per bottle 7, 2008
RELEASE DATE:	December 4, 2009

TASTING NOTES

Purple-black in color, with crimson hues, our Tempranillo displays its adaptability to the new world. It exhibits jammy aromas of cassis and ripe blackberry contrasted with mountain forest floor. Swirling in the mouth, its long silky flavors entice the middle palate with ripe strawberry, white pepper, and Hawaiian Lilikoi. It is luscious, creamy and round finishing with robust tannins. As in the traditional style of the Rioja, it is blended with our highly prized Graciano. Aging Potential: 5-8 years.

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 Tinta 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.

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.