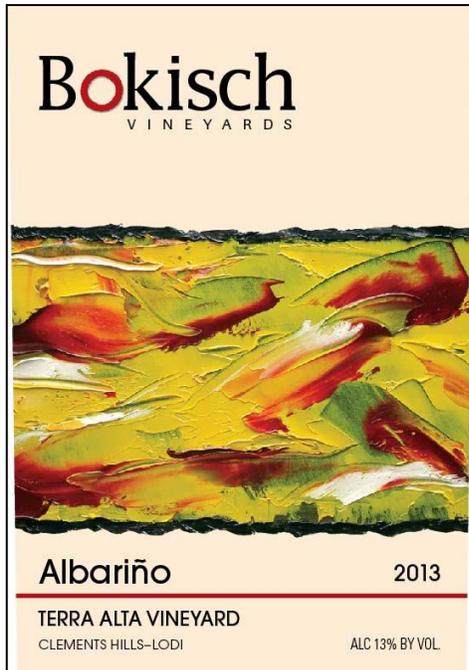


FACT SHEET

2013 Bokisch Vineyards Albariño

Terra Alta Vineyard



APPELLATION:	Clements Hills-Lodi
VINEYARD:	Terra Alta Vineyard
COMPOSITION:	98% Albariño, 2% Garnacha Blanca
CLONE SELECTION:	Rias Baixas
FERMENTATION:	100% Stainless Steel,
AGING:	6 months in Stainless Steel
TECH:	Alc: 13.42% pH: 3.27 TA: 6.0g/l
SOIL TYPE:	Volcanic Gravelly Clay Loam
AGE OF VINES:	10 Years
HARVESTED:	August 23, 2013
BOTTLING:	February 8, 2014
PRODUCTION:	822 cases produced
SUGGESTED RETAIL:	\$18 per bottle
RELEASE DATE:	March 15, 2014
GRAPES:	Organically & Sustainably Farmed
CERTIFICATION:	Certified Organic by CCOF Certified Green by the Lodi Rules Program

TASTING NOTES

Albariño is not only the most popular white wine of Spain, but has also carved out its territory as being one of the most exciting new varieties in California. Our 2013 Albariño displays aromas of honeysuckle, sweet Maui Gold pineapple and hints of orange peel and Marzipan. It is juicy and fruity in the mouth with flavors of pear, McIntosh apple, pink grapefruit juice and a hint of lychee. Albariño is famous for pairing with shellfish and a myriad of seafood. It is also popular among the “reds only” crowd as their secret exception to whites!

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 & ORGANIC 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.



“Our Catalan roots have inspired our dream to produce Spanish Varietal Wines in California. Enjoy a Taste of Spain with us! Salut!” -Markus and Liz Bokisch