

FACT SHEET

2012 Bokisch Vineyards Graciano Las Cerezas & Terra Alta Vineyards



APPELLATION:	Mokelumne River & Clements Hills, Lodi
VINEYARD:	Las Cerezas & Terra Alta Vineyards
COMPOSITION:	98% Graciano, 2% Tempranillo
CLONE SELECTION:	Rioja
AGING:	18 months in French & American Oak
ALCOHOL:	14.5%
SOIL TYPE:	Volcanic Clay Loam & Silty Alluvial Loam
AGE OF VINES:	12 years
HARVESTED:	October 4 & 19, 2012
BOTTLING:	May 28, 2014
PRODUCTION:	393 cases produced
SUGGESTED RETAIL:	\$23 per bottle
RELEASE DATE:	October 1, 2014
CERTIFICATION:	Organically Grown and Certified for Sustainable Winegrowing Practices by the Lodi Rules Program

TASTING NOTES

Dark as night with deep purple-red hues, this 2012 Graciano is tremendous. Complex aromas of dark chocolate, carob, ripe figs and blueberry pie entice the nose with a delicate ending of violet notes. It has soft silky smooth tannins and is full bodied in the mouth with a powerful long finish ending with a zest of cumin and spice. Rich deep flavors of blackberry jam and forest fruit combine with a hint of lemon zest, anise and a playful end of peppermint patty. Graciano is the Zin lover's choice among Spanish varieties. Enjoy with duck with cherry reduction, rack of lamb or a dish of hearty pasta Bolognese.

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.

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."*