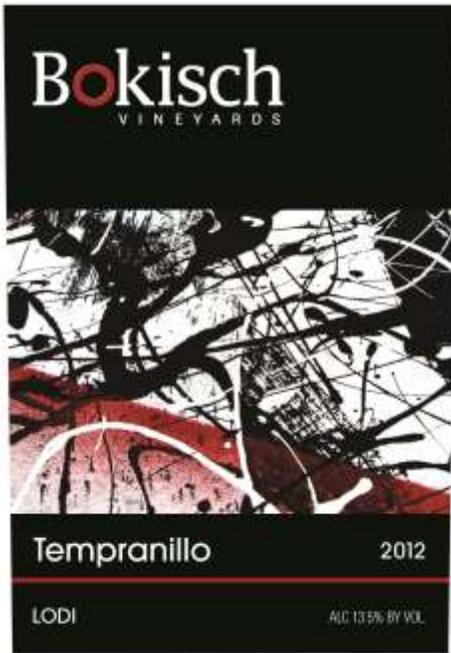


FACT SHEET

2012 Bokisch Vineyards Tempranillo Liberty Oaks & Las Cerezas Vineyards



APPELLATION:	Jahant & Mokelumne River, Lodi
VINEYARD:	Liberty Oaks & Las Cerezas Vineyards
COMPOSITION:	90% Tempranillo; 10% Graciano
CLONE SELECTION:	Duero
AGING:	18 months in French & American Oak
ALCOHOL:	14.5%
SOIL TYPE:	Volcanic Clay Loam & Silty Loam
AGE OF VINES:	12 years
HARVESTED:	September 15, 2012
BOTTLING:	May 28, 2014
PRODUCTION:	685 cases produced
SUGGESTED RETAIL:	\$23 per bottle
RELEASE DATE:	August 1, 2014
CERTIFICATION:	Certified Green for Sustainable Winegrowing Practices by the Lodi Rules Program

TASTING NOTES

Classic violet red hues glimmer along the edge of your glass as your swirl and sniff. Our 2012 Tempranillo is reminiscent of a Rioja Alavesa, the northernmost region of the Rioja which is noted for its cooler climate and higher altitude. This wine exhibits aromas of rose petals, fresh Santa Rosa plum and blackberry syrup on pancakes while ending with white pepper, cinnamon and a slightly smoky sweet cedar. It is sweet and juicy in the mouth with fruity flavors of boysenberry, cranberry cocktail, raspberry and hints of fennel and candied orange peel. This classic Tempranillo has bright acidity combined with soft dry tannins and a lingering finish. This wine will continue to age beautifully especially as it has been blended with a small percentage of our Graciano following along the tradition of the Rioja.

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.

GREEN 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*

www.BokischVineyards.com ~ PO Box 335 Victor, CA 95253 ~ (209) 334-4338 ph