

Bokisch

VINEYARDS

2013 Tempranillo Liberty Oaks & Las Cerezas



APPELLATION:	Jahant & Mokelumne River-Lodi
VINEYARD:	Liberty Oaks & Las Cerezas Vineyards
COMPOSITION:	85% Tempranillo; 15% Graciano
CLONE SELECTION:	Duero
AGING:	18 months in French & American Oak
TECH:	Alc: 14.5%
SOIL TYPE:	Volcanic Clay Loam & Silty Loam
AGE OF VINES:	12 Years
HARVESTED:	September 13, 2013
BOTTLING:	May 30, 2015
PRODUCTION:	875 cases produced
SUGGESTED RETAIL:	\$23 per bottle
GRAPES:	Organically & Sustainably Farmed
CERTIFICATION:	Certified Green by the Lodi Rules Program



TASTING NOTES

Our 2013 Tempranillo has a rich dark purple color with brilliant clarity. The aromas start with baking spices reminiscent of your mother's kitchen leading to a mixed medley of forest fruit. Flavors of black cherry, sweet cranberry sauce and cherry cola end with hints of marzipan, violet and blackberry liquor. This wine has gripping tannins with great length and a wonderful texture on the palate. Slightly reminiscent of a Spanish Crianza, 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 Tina 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. Tat Tempranillo and you will taste the heart and soul of Spain.

GREEN CERTIFICATION

This wine was produced from green certified vineyards. The "Lodi Rules for Sustainable Winegrowing Practices" is the most recognized third-party vineyard certification program in the industry. In order for a vineyard to be certified green under Lodi Rules, a grower must monitor and record their farming practices and achieve a minimum, quantifiable score in several categories.

"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