



2014 Late Harvest Graciano

Terra Alta Vineyard

APPELLATION:	Clements Hills-Lodi
VINEYARD:	Terra Alta Vineyards
COMPOSITION:	100% Graciano
AGING:	14 months in neutral Oak
TECH:	Alc: 16.9%
RESIDUAL SUGAR:	45.2 grams per liter
BRIX AT HARVEST:	32.2 degrees
SOIL TYPE:	Volcanic Clay Loam
AGE OF VINES:	14 years
HARVESTED:	October 15, 2014
BOTTLING:	January 23, 2014
PRODUCTION:	98 cases produced
SUGGESTED RETAIL:	\$25 per bottle (375 ml)

TASTING NOTES

Our first vintage of Late Harvest Graciano has a special place in our hearts. It was the finishing touch to our inaugural vintage of the winery. It has a dark brooding color that is intriguing to the eye. The aromas are instantly reminiscent of chocolate covered cherry bon bons. Silky, velvety and smooth in the mouth it has a balanced structured acidity and flavors of macerated raspberry and velvety dark chocolate. Just the perfect balance of sweetness, this dessert wine will pair beautifully with dark chocolate cake, cava infused fruits or with the customary dried fruit and nuts snack called “Music” served throughout Catalonia to performing street musicians.

WINEMAKING

Our 2014 vintage ended with a surprise! We had some gorgeous Graciano that was still hanging on vine. There was just enough left for two precious bins that came in at 32.2 degrees brix. The grapes were fermented in bins and allowed to complete primary fermentation to achieve the balance between sweetness and acidity. Fermentation went slowly lasting 18 days. We punched down 3 times per day and each time we tested the sugar we noted an aroma of dark ripe blueberries and the color was deepening fast. After pressing, the wine went into two neutral French oak barrels where it aged for 14 months. We quickly realized that we had created liquid nectar and only wish we had more than two barrels to share!

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.

Tizona by Bokisch

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