

Bokisch

VINEYARDS

2014 Verdejo Clay Station Vineyard



APPELLATION:	Borden Ranch-Lodi
VINEYARD:	Clay Station Vineyard
COMPOSITION:	100% Verdejo
CLONE SELECTION:	Rueda
FERMENTATION:	100% Stainless Steel
AGING:	6 months in Stainless Steel
TECH:	Alc: 12.57% pH: 3.35 TA: 4.70g/l
SOIL TYPE:	Volcanic Gravelly Clay Loam
AGE OF VINES:	3 Years
HARVESTED:	August 14, 2014
BOTTLING:	February 1, 2015
PRODUCTION:	234 cases produced
SUGGESTED RETAIL:	\$18 per bottle
GRAPES:	Sustainably Farmed
CERTIFICATION:	Certified Green by the Lodi Rules Program



TASTING NOTES

Verdejo is a white wine from the Rueda region of Spain. It is light straw in color with a bouquet of aromas including honeydew melon, Jasmine, rose petals and lemon zest. It is medium bodied with bright acidity and a long finish. Round flavors of white nectarine, guava and kiwi end with a hint of vanilla bean. Verdejo pairs beautifully with crab, ceviche and tropical fruit salad.

VERDEJO FACTS & HISTORY

Verdejo began its long journey from North Africa to Spain in the 11th Century. Mozarabs, Iberian Christians who lived under Islamic rule, were thought to have brought this hardy white variety to its present home of Rueda, located a few hours drive northwest of Madrid. The superb qualities of Verdejo lay dormant for almost ten centuries. The oxidized, nutty, rustic style of the past quickly gave way in the 1980's to a new style of crisp, clean, fruit-driven and fresh wines. Today Verdejo is recognized as one of the top five white varieties in 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