

FACT SHEET

2015 Bokisch Vineyards Albariño

Las Cerezas Vineyard



APPELLATION:	Mokelumne River, Lodi
VINEYARD:	Las Cerezas Vineyard
COMPOSITION:	100% Albariño
CLONE SELECTION:	Rias Baixas
FERMENTATION:	60% Stainless Steel, 40% Neutral French Oak
AGING:	6 months in Stainless Steel and Neutral French Oak
TECH:	Alc: 12.5% pH: 3.31 TA: 6.44g/l
SOIL TYPE:	Silty Alluvial Loam
AGE OF VINES:	17 years
HARVESTED:	August 10, 2015
BOTTLING:	January 29, 2016
PRODUCTION:	144 cases produced
SUGGESTED RETAIL:	\$18 per bottle
GRAPES:	Organically & Sustainably Grown
CERTIFICATION:	Certified Organic by CCOF Certified Green by the Lodi Rules Program

TASTING NOTES

Our Las Cerezas Vineyard Albariño comes from our “mother block” of Iberian varieties planted in 1999. The taste of the “terroir” comes through in the bottle with its luscious tropical notes of lychee fruit, pineapple and mandarin. It has a light straw color and medium body with a lingering finish. Tantalizing flavors of tangerine, kiwi and tropical lifesavers balance the natural crisp acidity. We like to distinguish this wine from the Terra Alta Albarino by aging 40% in neutral oak. Enjoy with ceviche or classic shrimp cocktail.

ALBARIÑO FACTS & HISTORY

Albariño is typically found in the Rias Baixas area of Galicia in Northwestern Spain and known as Alvarinho in Portugal. It is thick-skinned and small berried with aromatics similar to a Riesling. Albariño is thought to originate from Germany. Documentary evidence suggests that German monks planted the grape in 1185 on the pilgrimage route to Santiago. This would logically explain that the name, “Alba-riño,” means “the Rhine white.”

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.”*