

Bokisch

VINEYARDS

2014 Garnacha Terra Alta Vineyard



APPELLATION:	Clement Hills-Lodi
VINEYARD:	Terra Alta Vineyards
COMPOSITION:	92% Garnacha, 7% Graciano, 1% Petit Verdot
CLONE SELECTION:	Rioja
AGING:	18 months in French & American Oak
TECH:	Alc: 14.5%
SOIL TYPE:	Volcanic Clay Loam
AGE OF VINES:	14 Years
HARVESTED:	September 2, 2014
BOTTLING:	May 23, 2016
PRODUCTION:	560 cases produced
SUGGESTED RETAIL:	\$20 per bottle
GRAPES:	Organically & Sustainably Farmed
CERTIFICATION:	Certified Organic by CCOF Certified Green by the Lodi Rules Program



TASTING NOTES

Our gorgeous 2014 Garnacha catches the eye with a bright crimson red color. It has bright floral aromatics of rose petals, cassis, orange peel and wild strawberries ending with a slight toast. It is juicy and has an essence of strawberry rhubarb pie on the palate with some cranberry, raspberry and a touch of apple cider. This medium bodied wine has sophisticated dry tannins up front with a nice, long finish. Liz suggests serving this Garnacha with grilled chipotle raspberry chicken thighs, spinach salad with cranberries and toasted pecans or cheese with Membrillo.

GARNACHA FACTS & HISTORY

Garnacha, known as Grenache in France, originated from Aragon, Spain. From there, it moved along the medieval highway of the Ebro River, spreading eastward, and finally north of the Pyrenees Mountains. It reached Languedoc in the 18th century and the Rhone River Valley in the 19th century. This Spanish Clone of Garnacha produces a smaller berry than its French Rhone partner and thus has a higher skin-to-juice ratio which gives it a brilliant ruby red color with violet tones.

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