

FACT SHEET

2015 Bokisch Vineyards Garnacha Blanca Vista Luna Vineyards



APPELLATION:	Borden Ranch, Lodi
VINEYARD:	Vista Luna Vineyard
COMPOSITION:	100% Garnacha Blanca
CLONE SELECTION:	Rasteau
FERMENTATION:	80% Stainless Steel, 20% Neutral French Oak
AGING:	6 months in Stainless Steel and Neutral French Oak
TECH:	Alc: 13.2% pH: 3.34 TA: 6.75 g/l
SOIL TYPE:	Volcanic Gravelly Clay Loam
AGE OF VINES:	10 years
HARVESTED:	August 8, 2015
BOTTLING:	January 29, 2016
PRODUCTION:	257 cases produced
SUGGESTED RETAIL:	\$18 per bottle
CERTIFICATION:	Certified Green by the Lodi Rules of Sustainable Winegrowing

TASTING NOTES

Our Garnacha Blanca has a bright platinum color with distinctive aromas of honeysuckle, thistle, honeydew melon and dried apple slices. It is lush and round in the mouth with bright acidity yet also has a delicious creaminess. It is medium bodied with flavors of melon, peach pie and a lemon sorbet. This wine pairs perfectly with the traditional Spanish dish of honeydew melon wrapped with thinly sliced Jamón Serrano.

GARNACHA BLANCA FACTS & HISTORY

This white-berried form of the Garnacha originated in Spain's northeastern corner of the Rioja, Navarra and Catalunya. It was selected centuries ago along the southern Pyrenees as a mutation from its parent, Garnacha. From here it spread quickly throughout the Ebro River basin, traveling east and north into southern France. It is a hardy, drought tolerant, vine with strong, thick wood and an upright growth pattern.

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