

Bokisch

VINEYARDS

2014 Graciano Las Cerezas & Terra Alta



APPELLATION:	Mokelumne River & Clement Hills-Lodi
VINEYARD:	Las Cerezas & Terra Alta Vineyards
COMPOSITION:	98% Graciano, 2% Tempranillo
CLONE SELECTION:	Rioja
AGING:	18 months in French & American Oak
TECH:	Alc: 14.5%
SOIL TYPE:	Volcanic Clay Loam & Silty Alluvial Loam
AGE OF VINES:	14 Years
HARVESTED:	September 16 and 18, 2014
BOTTLING:	May 23, 2016
PRODUCTION:	315 cases produced
SUGGESTED RETAIL:	\$23 per bottle
GRAPES:	Organically & Sustainably Farmed
CERTIFICATION:	Certified Organic by CCOF Certified Green by the Lodi Rules Program



TASTING NOTES

This wine has the secretive color of a dark stormy night. The gorgeous aromas of forest fruit, blueberries and blackberries combine with the earthiness of a forest floor and end with hints of cinnamon and blackberry syrup. It has bold juicy flavors of blackberry jam, blueberry pie and fruit roll-up. The natural acidity adds great balance to the silky smooth flavors and the amazing finish. There is a reason this is Markus's favorite variety and an essential part of the best Spanish Riojas. Liz suggests pairing this wine with slow cooked leg of lamb with garlic and rosemary or pasta with mushrooms, chicken and sundried tomatoes.

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.

GREEN CERTIFICATION

This wine was produced from organically certified and 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