

Bokisch

VINEYARDS

2016 Tempranillo Las Cerezas Vineyard



APPELLATION:	Mokelumne River-Lodi
VINEYARD:	Las Cerezas Vineyards
COMPOSITION:	100% Tempranillo
CLONE SELECTION:	Duero
AGING:	20 months in 30% new French Oak
TECH:	Alc: 14.5%
SOIL TYPE:	Silty Loam
AGE OF VINES:	19 Years
HARVESTED:	August 29, 2016
BOTTLING:	May 24, 2018
PRODUCTION:	112 cases produced
SUGGESTED RETAIL:	\$28 per bottle
GRAPES:	Organically & Sustainably Farmed
CERTIFICATION:	Certified Green by the Lodi Rules Program CCOF Certified Organic



TASTING NOTES

Our Estate grown Tempranillo is from our “motherblock” Spanish varietal collection. It has a deep, rich, red color with violet tones. Gorgeous aromas of Bing cherry, vanilla bean, nutmeg and smoked jerky linger in the glass. Robust flavors of forest fruit, ripe apple, coffee bean and hints of fennel balance with the dusty tannins giving the impression of an aged old world style wine. The structure and balanced acidity are followed by a long finish and create a well-rounded experience. This wine delivers in all categories: fruit, tannin, acidity, drinkability and aging potential. Liz suggests pairing this wine with grilled sausage and panzanella salad.

TEMPRANILLO FACTS & HISTORY

Tempranillo is often referred to as the “Cabernet” of Spain due to its widespread planting and its noble status as the backbone of Spanish reds. It is fondly known by many names such as Ull de Llebre, “Eye of the Hare”, Cencibel, Valdepenas and Tina del Pais. It has thick and tannic skins that add a complexity of aromas and color to the finished wine. It is a consummate blender, sharing and enhancing the profile of wines made from other varieties. Taste Tempranillo and you will taste the heart and soul of 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