

# Bokisch

VINEYARDS

## 2014 Monastrell Belle Colline Vineyards



APPELLATION:	Clements Hills-Lodi
VINEYARD:	Belle Colline Vineyards (last year available!)
COMPOSITION:	100% Monastrell
CLONE SELECTION:	Mouvedre 04
AGING:	18 months in French & American Oak
TECH:	Alc: 14.5%
SOIL TYPE:	Volcanic Clay Loam
AGE OF VINES:	11 Years
HARVESTED:	September 18, 2014
BOTTLING:	May 23, 2016
PRODUCTION:	274 cases produced
SUGGESTED RETAIL:	\$23 per bottle

### TASTING NOTES

The dark plum color of this Monastrell leaps from the glass! Notes of blackberry syrup, baking spices, honey mead and cocoa entice the nose. This is a luscious wine with bursting flavors of black cherry, Spanish Membrillo, ripe Mission figs and a touch of licorice. It is silky and smooth in the mouth with dusty tannins and ends with a hint of vanilla on the long finish. This is the last year of production from this petit vineyard of Belle Colline. Enjoy while you can! Liz suggests you pair this wine along with seared duck breast with preserved figs or herb roasted pork loin with roasted red pepper coulis.

### MONASTRELL FACTS & HISTORY

Better known in California, by its French name of Mourvedre, this drought-tolerant, tough and colorful vine was first introduced into Catalonia by the Phoenicians around 500 BCE. It spread its influence slowly, over a thousand years, until in the 16<sup>th</sup> century it jumped throughout the Levante, finding another home in southern France. It's known for its intense tannins and high alcohols. Common descriptors include a wild, gamey character, combined with soft, red-fruit flavors. Monastrell's structure and "backbone" blends seamlessly with the fruit-forwardness of a Graciano or a Garnacha.

### BOKISCH VINEYARDS PHILOSOPHY

Markus and Liz Bokisch are dedicated to producing hand-crafted Spanish varietal wines with a distinctive California style while exhibiting the true character of the grape. Their goal is to have Spanish varieties such as Albariño, Graciano, Tempranillo and Garnacha roll off the wine lover's tongue just as easily as other Spanish words embedded in our culture. All of their grapes are estate grown and farmed with a conscientious outlook towards sustainability and organics.

*"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*