

Bokisch

VINEYARDS

2016 Rosado Terra Alta Vineyard



APPELLATION:	Clements Hills-Lodi
VINEYARD:	Terra Alta Vineyard
COMPOSITION:	100% Garnacha
CLONE SELECTION:	Rioja
FERMENTATION:	100% Neutral French Oak
AGING:	6 months in Neutral French Oak
TECH:	Alc: 13.6% pH: 3.32 TA: 5.46g/l
SOIL TYPE:	Volcanic, Gravelly Clay Loam
HARVESTED:	August 17, 2016
BOTTLING:	January 16, 2017
PRODUCTION:	142 cases produced
SUGGESTED RETAIL:	\$16 per bottle
GRAPES:	Sustainably Farmed
CERTIFICATION:	Certified Green by the Lodi Rules Program



TASTING NOTES

Say “Olé!” to “Rosé!” We love our dry Spanish style Rosado! The pink salmon color leads the way to gorgeous aromas of strawberry, orange peel and the skin of summer ripe Santa Rosa plums. Flavors of fresh strawberries and juicy watermelon combine beautifully with the natural acidity and lengthy finish. This wine is quaffable and won’t last long after the cork is popped! Liz suggests pairing this with a good book by the pool. Oh, as for food? Well... just about anything will do nicely!

ROSADO/ROSÉ WINE FACTS & HISTORY

Rosés have been popular throughout the Mediterranean since time immemorial. Countries such as Spain and France take their Rosés seriously; contrasting the hot, arid summer climate with the wine’s cool, crisp freshness. Rosés are also extremely food-friendly, combining graciously with Spanish tapas as well as lengthy, afternoon meals.

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