



2015 Late Harvest Graciano Terra Alta Vineyard

APPELLATION:	Clements Hills-Lodi
VINEYARD:	Terra Alta Vineyards
COMPOSITION:	100% Graciano
AGING:	15 months in neutral French Oak
TECH:	Alc: 16.5%
RESIDUAL SUGAR:	41.3 grams per liter
BRIX AT HARVEST:	31.6 degrees Brix
SOIL TYPE:	Volcanic Clay Loam
AGE OF VINES:	14 years
HARVESTED:	October 7, 2015
BOTTLING:	January 9, 2017
PRODUCTION:	147 cases produced
SUGGESTED RETAIL:	\$25 per bottle (375 ml)

TASTING NOTES

Our delicious Late Harvest Graciano has been a popular addition to the collection of wines by Bokisch. It has an enticing dense dark color. Beautiful aromas of boysenberry pie, grape jelly and a hint of mint lead to a bright balanced acidity in the mouth. It is silky and smooth with flavors of blackberry syrup and chocolate covered cherries that end with lingering notes of candied orange peel. The balanced structure allows the sweetness to come through without being overpowering. Liz suggests pouring it over vanilla ice cream with chopped chocolate covered cherry bon bons.

WINEMAKING

Graciano is one of the most versatile grapes that we work with in the cellar. It develops deep dark flavors as it ripens, but holds on to its fresh acidity even as the sugars become more concentrated. The grapes for the Late Harvest Graciano are the last to come into the winery and are carefully hand harvested to select only the best clusters for vinification. The grapes were fermented in bins and punched down several times a day to help extract the deep dark color and beautiful aromas and flavors of dark ripe blueberries. The grapes were pressed after 20 days and the wine went into three neutral French oak barrels where it aged for 15 months.

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 Iberian 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.

Tizona by Bokisch

Specializing in cutting edge winemaking.