

# TIZONA

by bokisch

## 2014 Malbec Bruella Vineyard



APPELLATION:	Jahant-Lodi
VINEYARD:	Bruella Vineyards
COMPOSITION:	97% Malbec, 3% Petit Verdot
AGING:	17 months in neutral French Oak, 7 months in bottle
TECH:	Alc: 14.5%
SOIL TYPE:	Jahant Silty Clay Loam
AGE OF VINES:	4 years
HARVESTED:	October 9, 2014
BOTTLING:	May 23, 2016
PRODUCTION:	160 cases produced
SUGGESTED RETAIL:	\$32 per bottle

### TASTING NOTES

This 2014 vintage is our second year of producing Malbec and we are falling in love with this amazing variety! It has a deep dark color purple with violet notes. Complex aromas of dried figs, raspberry fruit roll-up and toasted hazelnuts lead to enticing aromas of post rain wet earth in a redwood forest. It is full bodied and has soft, dusty tannins with an unctuous long finish like drinking liquid velvet. It has silky smooth flavors of mature dark red fruit, apricot pie and Santa Rosa plums with hints of chocolate and cinnamon spice. Liz suggests pairing this with seared venison topped with dried figs marinated in late harvest Graciano.

### MALBEC FACTS & HISTORY

Malbec is one of the original six red grape varieties that qualify as a Bordeaux wine. It is a thin skinned variety and thrives with more sun and heat than the other traditional Bordeaux varieties such as Cabernet Sauvignon and Merlot. After a severe frost in Bordeaux in the mid 1950's wiped out 75% of the acreage, it was replanted in other areas such as Cahors in the Southwest of France and became even more popular in Argentina. In fact, acreage in Argentina has surged and it has become recognized as the "national variety." It does exceedingly well in the high altitude wine regions of Mendoza. There are currently approximately 100,000 acres of Malbec planted worldwide. Argentina easily commands first place with over 76,000 acres, France holds second place with 15,000 acres and the United States lays claim to third place with over 3,000 acres.

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*Specializing in cutting edge winemaking.*