

TIZONA

by bokisch



2015 Vi de Panses, Terra Alta Vineyard

APPELLATION:	Clements Hills-Lodi
VINEYARD:	Terra Alta Vineyards
COMPOSITION:	100% Albariño
AGING:	18 months in stainless steel
TECH:	Alc: 15.5%
RESIDUAL SUGAR:	52.1 grams per liter
BRIX AT HARVEST:	26.1 degrees Brix
SOIL TYPE:	Volcanic Clay Loam
AGE OF VINES:	14 years
HARVESTED:	October 19, 2015
BOTTLED BY HAND:	April 11, 2017
PRODUCTION:	16 cases produced
SUGGESTED RETAIL:	\$35 per bottle (375 ml)
RELEASE DATE:	April 23, 2017

TASTING NOTES

This first and very limited vintage of the Vi de Panses entices you with its amber hue and scents of almond flowers, apricot and honey. The first sip will delight your palate with a silky, creamy mouth-feel and luscious sweetness. It is a well-balanced late harvest wine with flavors of caramel, macadamia nut and candied orange that finishes with refreshing acidity. This wine is unfinned and unfiltered and was lovingly hand bottled, labeled and dipped in wax. It will age beautifully for years to come.

WINEMAKING

The Albariño that is in the Vi de Panses was hand harvested then meticulously laid out on wire racks for drying. The clusters would spend two weeks on the racks dehydrating to concentrate the juice to the perfect sweetness. Elyse inspected the clusters daily to remove any that were too desiccated leaving behind only the clusters with the perfect amount of shrivel. Markus and Elyse then carefully removed the clusters from the racks, placed them into small picking boxes and gently put them into the press. The juice that trickled out of the press was like a nectar of the gods! The luscious golden color confirmed we were on the right path. The press juice was moved to a steel drum to ferment and age for 18 months. Only 16 cases are available of this incredibly precious wine.

VI DE PANSES FACTS & HISTORY

Vi de Panses (raisin wine) or Vin de Paille (straw wine) is made in many countries. It is a dessert wine made from grapes that have been dried to concentrate their juice. The result is similar to that of the ice wine process, but suitable for warmer climates. The classic method dries clusters of grapes on mats of straw in the sun, but some regions dry them under cover, on roofs, or on modern racks, while some hang up the grapes or leave them to dry on the vine. The technique dates back to pre-Roman times, and most production of these wines has been in Northern Italy, Greece, and the French Alps. The low yields and labor-intensive production method means that they are quite expensive and highly prized due to their unique flavors and

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Specializing in cutting edge winemaking.

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