

Bokisch

VINEYARDS



2017 Verdejo Clay Station Vineyard

APPELLATION:	Borden Ranch-Lodi
VINEYARD:	Clay Station Vineyard
COMPOSITION:	100% Verdejo
CLONE SELECTION:	Rueda
FERMENTATION:	73% Stainless Steel, 19% French Oak, 8% Acacia
AGING:	6 months in Barrel and Stainless Steel
TECH:	Alc: 12.9% pH: 3.36 TA: 5.80g/l
SOIL TYPE:	Volcanic Gravelly Clay Loam
AGE OF VINES:	6 Years
HARVESTED:	August 22, 2017
BOTTLING:	January 15, 2018
PRODUCTION:	112 cases produced
SUGGESTED RETAIL:	\$20 per bottle
GRAPES:	Sustainably Farmed
CERTIFICATION:	Certified Green by the Lodi Rules Program



TASTING NOTES

We loved the way this 2017 turned out because (like the 2016) we decided to follow the footsteps of the great winemakers of Rueda Spain and keep a portion of the juice to sit on the skins for four hours before going into the press. The result is an amazingly complex wine with aromas of Granny Smith apple peel, candied lemon peel, and baked pear tart that transport the senses to walking into a Parisian patisserie. It is fresh and juicy and has flavors of honeydew melon, McIntosh apple, Comice pear and ends with a spicy finish. Due to its complex nature, this wine has considerable aging potential. Liz suggest pairing this with scallops with pesto risotto or roasted pork loin with baked apples.

VERDEJO FACTS & HISTORY

Verdejo began its long journey from North Africa to Spain in the 11th Century. Mozarabs, Iberian Christians who lived under Islamic rule, were thought to have brought this hardy white variety to its present home of Rueda, located a few hours drive northwest of Madrid. The superb qualities of Verdejo lay dormant for almost ten centuries. The oxidized, nutty, rustic style of the past quickly gave way in the 1980's to a new style of crisp, clean, fruit-driven and fresh wines. Today, Verdejo is recognized as one of the top five white varieties in Spain.

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

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