

FACT SHEET

2015 Bokisch Vineyards Verdejo Clay Station Vineyards



APPELLATION:	Borden Ranch, Lodi
VINEYARD:	Clay Station Vineyard
COMPOSITION:	95% Verdejo, 5% Verdelho
CLONE SELECTION:	Rueda
FERMENTATION:	100% Stainless Steel
AGING:	6 months in Stainless Steel
TECH:	Alc: 13.1% pH: 3.22 TA: 5.67 g/l
SOIL TYPE:	Volcanic Gravelly Clay Loam
AGE OF VINES:	4 years
HARVESTED:	August 19, 2015
BOTTLING:	January 29, 2016
PRODUCTION:	250 cases produced
SUGGESTED RETAIL:	\$18 per bottle
CERTIFICATION:	Certified Green by the Lodi Rules of Sustainable Winegrowing

TASTING NOTES

Verdejo is rare to find in California but is one of Spain's top five white varieties. It is known for its amazing balance of round flavors and crisp natural acidity. It has a light hay color reminiscent of a California summer landscape. Tasting notes reveal fresh honeydew melon, Asian pear, with hints of fennel and tonic water. It is medium bodied with a distinctive minerality combined with flavors of honey mead, pear, key lime and plantain. This complex wine pairs beautifully with scallops and roast chicken and panko fried manchego.

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 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 and beyond.

GREEN CERTIFICATION



This wine was produced from organically farmed and green certified vineyards. The "Lodi Rules for Sustainable Winegrowing Practices" is the most recognized, third-party vineyard certification program in the industry. To qualify, a grower must pass rigorous, yearly audits which address every aspect of land stewardship. To become certified green, a grower must monitor and record their farming practices and achieve a minimum, quantifiable score in several categories. These categories include, efficient water use, efficient energy use, reduced pesticide use, air quality enhancement, ecosystem enhancement, employee training and community involvement to name a few.

"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