

# FACT SHEET

## 2015 Bokisch Vineyards Verdelho

### Vista Luna Vineyards



APPELLATION:	Borden Ranch, Lodi
VINEYARD:	Vista Luna Vineyard
COMPOSITION:	100% Verdelho
CLONE/SELECTION:	Silva Selection
FERMENTATION:	100% Stainless Steel
AGING:	6 months in Stainless Steel
TECH:	Alc: 13.0% pH: 3.34 TA: 8.01 g/l
SOIL TYPE:	Volcanic Gravelly Clay Loam
AGE OF VINES:	10 years
HARVESTED:	July 27, 2015
BOTTLING:	January 29, 2016
PRODUCTION:	243 cases produced
SUGGESTED RETAIL:	\$18 per bottle
GRAPES:	Sustainably Farmed
CERTIFICATION:	Certified Green by the Lodi Rules Program

#### TASTING NOTES

When you drink Verdelho you must imagine yourself on the Azores islands surrounded by sea mist and seafood. This wine is zesty and exhibits aromas of fresh pineapple, kiwi, Meyer lemon and hints of rose petals. It is medium bodied with a long complex finish. It has a bright balanced acidity and flavors of Granny Smith apple, grapefruit, pineapple and hints of lime. This wine pairs beautifully with Pork Loin with Cilantro Date Relish and fresh pineapple with honey and lavender.

#### VERDELHO FACTS & HISTORY

Verdelho is a Portuguese white variety that originates from the Island of Madeira and the Azores, west of the mainland of Portugal. It traveled to the Douro Valley, on to Galicia, Australia and now has found itself in California. We planted our Verdelho in the volcanic clay loam soils of the Vista Luna Vineyard in the Eastern hills of Lodi. It produces small bunches of oval berries which give it a higher skin to juice ratio. We have observed its adaptation to our climate and our soil and are certain that Verdelho will be a permanent part of the California wine world.

#### 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 Iberian Varietal Wines in California. -Enjoy a Taste of Spain with us! Salut! Markus and Liz Bokisch.”*