



## 2019 Verdejo

### Clay Station Vineyard

### Borden Ranch - Lodi, CA

#### Our Story

Markus and Liz Bokisch have been producing award-winning Spanish varietals since the early 2000s. With hearts and heritage of Spain, their inspiration to produce Spanish varietal wines in California began by directly importing budwood from select vineyards in Spain, thus creating Bokisch Vineyards, nestled in the Clements Hills of the Lodi AVA. They began making wine from their estate grown and organically farmed fruit in 2000.

#### Our Vineyards

The steep rolling hills of Clay Station, the most ancient soils that Bokisch Vineyards farms, are over 450,000 years old! The earth here is depleted of nutrients and organic matter, which serves well to control the inherit vigor of Verdejo. We found this is a perfect location for whites and reds. Our Verdejo thrives in the soils along with Malbec and Petit Sirah.

#### Our Wine

At the harvest of our Verdejo, we de-stem into picking bins and allow the grapes to sit on the skins for 6 hours before pressing into stainless steel tank. This golden yellow wine has a subtle tinge of green. It features aromas of baked apple, plantain chips, jasmine, cola, and cut flowers. This is quite a serious white wine and it has layered flavors of ripe Macintosh apple cider, candied fruit, anise, fennel, and lemon meringue. It has a round, luscious and long finish.

Tech	13.2% Alc. Brix at Harvest: 22.8
Composition	100% Verdejo
Clone Selection	Reuda
Aging	5 months - 17.5% neutral French Oak, 17.5% Acacia, 65% stainless steel
Soil Types	Redding Gravelly Clay Loam
Production	150 cases
SRP	\$22
Winemaker	Elyse Perry



*Born in Spain. Grown in Lodi.*